

# CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5<sup>E</sup> GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2016

The name of Château Haut-Bages Libéral has two roots. The LIBERAL family ran the property in the early eighteenth century. Brokers from father to son, they sold the harvest in the Netherlands and Belgium. Their name adjoining to the topographical designation, earned them to be invited worldwide to the table of political parties of the same name. Over time, these connoisseurs gathered the best soils of Pauillac. Thus, this 5th Classified Growth in 1855 now has half of its vineyards adjacent to Château Latour and the other half behind Château Pichon Baron, on the heights of the locality "Bages", a large plateau in the south of Pauillac.

The property would regain his youth when, in 1960, the Cruse family, owner of Château Pontet Canet, another 5th Classified Growth in Pauillac, acquired the property. The Cruse would launch an extensive program of replanting the vineyard. However, it was in 1983 at the arrival of the Villars family that Château Haut-Bages Libéral really recovered its former glory. Today, the property is run by Claire VILLARS-LURTON and the vineyard is being certified organic and biodynamic farming.

In conversion to



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|-------------------------|--|
| Owner                   | Claire VILLARS LURTON  |
| Production manager      | Thomas BONTEMPS  |
| Winemaking consultant   | Eric Boissenot   |
| Surface of the vineyard | 30 hectares  |
| Soil                    | Deep gravels from the Quaternary on limestone-clay substrate                               |
| Plantation              | 70% cabernet sauvignon, 30 % merlot  |
| Average age of vineyard | 35 years   |
| Density                 | 10 000 plants/ha   |
| Yield                   | 800 g/plant  |
| Growing                 | Organic and biodynamic farming   |
| Harvest                 | Hand picking   |
| Vinification            | Traditional in stainless and concrete vats,<br>whose volumes are proportional to the plots |
| Fermentation on skins   | 18 to 24 days  |
| Blending                | 65 % cabernet sauvignon, 35 % merlot   |
| Aging                   | In oak barrels during 16 months. 40% of new oak  |
| Second vin              | La Chapelle de Bages, la Fleur de Haut-Bages Libéral, le Pauillac de Haut-Bages Libéral    |
| Conservation            | 7 to 30 years  |



## CHARACTERISTICS OF THE VINTAGE

The vintage had many climatic incidents that made the start of the season complex : winter experienced rainfall records, some very mild temperatures, the frost and a constant pressure of fungal diseases until the end of June. This pressure was complicated to manage biodynamically but a great vigilance made it possible to limit the attacks on the bunches. In summer, the trend reversed with the driest month of July since the last 10 years. August and September experienced temperatures above seasonal averages. The water deficit reinforced the accumulation of anthocyanins in berries and the high temperatures lead to the production of sugar. The drop in temperatures in mid-September helped preserving the aromatic quality of the berries and encouraged the maturation of the tannins and their extraction. The wines produced are very balanced, rich in color and tannins.

## TASTING

The colour is dense and deep. The nose is precise and sumptuous. Aromas of red and black berries mingle with a minty touch.

On the palate, the tannins are fine and coated with aromas of blackberry and raspberry. The palate is full and silky. A very long finish with an incredible depth.

## TASTING SCORES

|                                     |                           |
|-------------------------------------|---------------------------|
| James Suckling - 94/95              | Decanter - 91             |
| Weinwisser - 17                     | Wine Enthusiast - 93 / 95 |
| RVF - 16,5 / 17                     | Wine Spectator - 91 / 94  |
| Neal Martin, Wine Advocate- 90 / 92 |                           |