

La Chapelle de Haut-Bages Libéral is the second wine of Château Haut-Bages Libéral. It is made from the young vines, which have less than 15 years old. This wine takes advantage of all the tools and the know-how of a 5th Classified Growth. It is a elegant illustration of the property. Today, the property is run by Claire Villars. She had undertaken a complete overhaul of the tool of winemaking and a new approach of the vine growing, with a better respect of the environment. The vineyard is being converting in organic and biodynamics farming. The goal is to express the excellence of the terroir of Château Haut-Bages Libéral in its wines.

Owner	Claire VILLARS LURTON
Production manager	Thomas BONTEMPS
Winemaking consultant	Eric BOISSENOT
Surface of the vineyard	5 hectares
Soil	Guntz gravels on clay and limestone
Plantation	60 % cabernet sauvignon, 40 % merlot
Average age of vineyard	15 years
Density	10 000 plants/ha
Yield	1,5 kg/plant
Growing	In conversion to organic farming and biodynamic practices
Harvest	Hand picking
Vinification	Traditional. In thermo-regulated stainless steel and concrete vats
Fermentation on skins	18 to 24 days
Aging	12 months in French oak barrels. 20% of new oak. Oak of 1 and 2 wines and 30 % in egg-shaped concrete vats
Blending	60 % Cabernet Sauvignon, 40% Merlot
Conservation	1 to 10 years



CHARACTERISTICS OF THE VINTAGE

The first part of the year was difficult for the winegrowers. The winter was extremely rainy and exceptionally hot. The pressure remained strong until the end of June with the presence of fungal diseases and frost. Constant attention to our vineyards had been crucial in limiting these threats.

Fortunately, the trend reversed in July and the region had the driest summer of the decade. The water deficit increased the accumulation of anthocyanins in the berries and the warm temperatures favored the sugar concentration. And finally, the drop in temperatures in mid-September made it possible to preserve the aromatic quality of the berries and to favor the maturation of the tannins. The best maturation conditions were met. The vintage offers a balanced, colorful wine with a nice tannic concentration.

TASTING

The nose is intense, precise and complex, with notes of tobacco, cigar box, cedar and blackcurrant.

On the palate, the tannins are fine and ripe. Beautiful expression of black fruits.

The finish is long and round. The wine is very pleasant to drink.