

CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2017

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, Claire Villars-Lurton owns the estate; she has undertaken a complete overhaul of the winemaking tool and is orienting her management of the vineyard towards a sustainable viticulture. The vintage is now undergoing certification in organic and biodynamics farming.

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	650 g/plant
Growing	Traditional - Biodynamics farming
Harvest	Hand picking
Vinification	Traditional in stainless and concrete vats, whose volumes are proportional to the plots
Fermentation on skins	18 to 22 days
Blending	72 % cabernet sauvignon, 28 % 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	4 to 20 years



CHARACTERISTICS OF THE VINTAGE

Winter had a very significant rainfall deficit. The first part of the winter was cold; while the second part experienced rather mild temperatures. The budburst was relatively early.

At the end of April, a strong period of frost felt on the region causing damage in the southern Médoc vineyards. In Pauillac, the river played its role of climatic regulator and the vines were spared in the appellation. The mild weather of May and June accentuated the precocity of vegetative growth. The early flowering was very homogeneous and it ensured an excellent fruit set.

Our plots in biodynamic cultivation showed a particularly interesting health profile with sustainably healthy foliage, especially after the summer rains and on early September when the pressure was high. At the harvest, the skin of the grapes was thick, the seeds were ripe, the pulps were aromatic and the tannins not so astringent. 2017 is characterized by ripe tannins; the wines are balanced, aromatic and dense.

TASTING

Bright ruby red color with a fruity and fragrant nose with aromas of cherries and blackcurrant. The finish is supple and round; with a well integrated freshness.

A charming wine, harmonious and easy to drink.

TASTING SCORES

Wine Spectator - 90 / 93

Decanter - 17

James Suckling - 94 / 95

Wine Enthusiast - 92