

Claire Villars Lurton, owner of Château Haut-Bages Libéral, acquired this vineyard in 2007. It is in one piece and is located on the land of the township of Vertheuil in the North of Pauillac. The wine is made at Château Haut-Bages Libéral in Pauillac. In this way, the Haut-Médoc of Haut-Bages Libéral takes advantage of all the facilities and the know-how of a 5th Classified Growth in 1855. 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	8 hectares
Soil	Clay and limestone
Plantation	60% cabernet sauvignon, 40% merlot
Average age of vineyard	20 years
Density	6 500 plants/ha
Yield	1 kg /plant
Growing	Organic and biodynamic farming
Harvest	Mechanical harvest with integrated sorting system and sorting table
Vinification	Traditional. In thermo-regulated stainless steel vats
Fermentation on skins	18 to 22 days
Aging	12 months in oak barrels
Blending	60% Cabernet Sauvignon, 40% Merlot
Production	28 000 bottles
Conservation	1 to 10 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.