

2016

Château
Haut-Bages

LIBÉRAL

GRAND CRU CLASSÉ EN 1855

PAUILLAC



CLAIRE VILLARS-LURTON

CHÂTEAU HAUT-BAGES LIBÉRAL

2016

CLASSIFIED GROWTH IN 1855, PAUILLAC APPELLATION

In the early 18th century, the Libéral family, the owners of the Château, attached their name to the property, and forever changed its destiny.

Over time, these astute connoisseurs acquired some of the finest terroirs in the south of the Pauillac appellation. Château Haut-Bages Libéral's 30-hectare vineyard has one half located on the historical parcel « bages », whose name makes reference to. The other half borders the Château Latour and runs along the Gironde estuary.

The proximity of the estuary also gives the Haut-Bages Libéral vineyard a unique character due to the clay-limestone soil. This lends Château Haut-Bages Libéral's wines a certain minerality, further adding to their distinctiveness.

The 1855 classification crowned this ascent with the obtaining of the title of Grand Cru Classé.

The owner Claire Villars-Lurton focused on expressing this terroir, revealing Haut-Bages Libéral's exceptional character and so ensuring its success.

From 2007, she was aided by a biodynamic approach and agroecology techniques, which gradually enabled her to give a voice to the Château and express its true nature.

« GOÛT AÉRIEN ET CORSÉ, TANINS MÛRS, ARRIÈRE-GOÛT FRAIS, LONG ET MÛR, FUMÉ, TRÈS ÉLÉGANT. »

VINBLADET

94-95 Pts

« VERY CHEWY AND LONG ALREADY WITH RIPE TANNINS AND PLENTY OF FRUIT SUGGESTING TOBACCO AND BLACKCURRANT CHARACTER. LONG FINISH. »

JAMES SUCKLING

94-95 Pts

THE VINEYARD

30 hectares.

Gravels of clay and limestone around the property and deep gravels in the hamlet of Bages.

THE VINIFICATION

Plot and tailor-made vinification (adapted in terms of material, duration and temperatures).

Maceration with the addition of neutral gas to stimulate gentle movements.

A pumping over of one volume / day.

24 days of maceration.

Vertical pressing to bring special care to the presses.

THE BLEND

70 %

Cabernet -sauvignon

30 %

Merlot



THE CULTURAL PRACTICES



In conversion

THE AGEING

16 months of ageing:

40 %

In new oak
barrel

60 %

In barrels of
one wine

THE TEAM

Owner : Claire VILLARS-LURTON

Technical director: Thomas BONTEMPS

œnologist consultant: Éric BOISSENOT