



CHÂTEAU HAUT-BAGES LIBÉRAL 2022

5th Classified Growth in 1855, Pauillac Appellation

THE VINEYARD

30 hectares.

Gravels, of clay and limestone soil around the property and deep gravels soil on the plots on the plateau close to the hamlet of bages.

THE YIELD

45 hecto / ha

THE VINIFICATION

Intra-Plot vinification.

24 days of maceration at 20°C, with the addition of neutral gas to stimulate gentle movements, for a soft and regular extraction.

Vertical pressing to bring a special care to the presses.



THE CULTURAL PRACTICES



Agroecological and agroforestry practices

THE BLEND

87% Cabernet sauvignon
13% Merlot

THE AGEING

16 months:

40% in new oak barrels,
40% in barrels of one wine,
20% in ovoid concrete tanks
and amphorae

THE TEAM

Owner: Claire Villars-Lurton
Technical Director: Thomas Bontemps
Oenologist consultant: Eric Boissenot

Harvest Dates:

Merlot : From September 6th to 16th of 2022
Cabernet-Sauvignon : From September 16th to
26th of 2022

pH : 3,54

Alcohol : 13,9%