



CHÂTEAU HAUT-BAGES LIBÉRAL
VINTAGE 2025

MINERAL PRECISION



CHÂTEAU HAUT-BAGES LIBÉRAL

Born from atypical climatic conditions, the 2025 vintage reveals itself with **remarkable finesse**. Faced with a scorching summer, the beneficial proximity of the estuary acted as a **decisive thermal regulator**. By protecting the vineyard from excessive heat, it allowed the grapes to achieve **excellent concentration** while preserving **outstanding mineral freshness** through **optimal phenolic ripeness**. Through the definition of its **tannic structure** and its **perfect balance**, 2025 clearly stands among the greatest vintages. This pursuit of excellence continues in the cellar through **highly precise ageing**. The result of four years of research conducted in partnership with the cooperage Taransaud, the use of premium barrels sourced from the finest French forests brings **absolute finesse** and **remarkable aromatic complexity** to the wine.



“Our work in agroecology, initiated 20 years ago, and in agroforestry, begun 6 years ago, once again demonstrates the exceptional resilience of our vines.

Despite challenging conditions, they drew upon their deepest resources to reveal the expression of our unique clay-limestone terroir in Pauillac, which over recent vintages has become the unmistakable signature of Haut-Bages Libéral wines.

The wine is juicy and mineral, approachable in its youth while also capable of developing beautifully over time.”

CLAIRE VILLARS-LURTON
OWNER



50%

of the vineyard lies on limestone gravel soils bordering the estuary. This unique terroir among the Classified Growths of Pauillac, planted predominantly with Cabernet Sauvignon, expresses remarkable mineral tension and exceptional freshness.

30%

of the blend is aged in diamond-shaped concrete vats. Thanks to precise sulphur management, these egg-shaped vats preserve the natural freshness of the fruit and enhance the vibrancy of our wines.

20 ANS

since we began our work in regenerative agriculture. Now complemented by 4 hectares of vineyards planted in agroforestry, the elegance of the tannins and the precision of the fruit only reinforce our commitment to continue along this path.

CHÂTEAU HAUT-BAGES LIBÉRAL 2025

THE VINEYARD

30 hectares of clay-limestone gravel surrounding the estate and deep gravel soils on the Bages plateau.

THE YIELD

32 hl/ha

THE VINIFICATION

Intra-Plot vinification. 23 days of maceration to 18°C at 24°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



Wine from organic grapes. From Demeter grapes. Agroecological and agroforestry practices.

THE BLEND

83 % Cabernet Sauvignon
15 % Merlot
1 % Cabernet Franc
1 % Petit Verdot

THE AGEING

12-16 month including :
35 % in new oak,
35 % in one-wine barrels,
30 % in ovoid concrete tanks.

pH: 3,56
Alcohol : 13,20 %

HARVEST DATES

From September 8th to 18th, 2025.



96-97 Pts

"Racy tannins and a salty undertone in the finish, such real energy."

James Suckling

96 Pts

"One of the best Haut-Bages Libéral I've tasted from barrel."

Decanter

95-97+ Pts

"Utterly divine aromatically. Somehow more vibrant than almost any other wine of the appellation"

The Drinks Business

94-96 Pts

"Château Haut-Bages Libéral 2025 is a vintage in which its terroir is fully revealed"

Alexandre Ma

94-96 Pts

"A mineral, vertical Haut-Bages-Libéral, full of pedigree and precision ."

Vinum

93-96 Pts

"Intense red-toned fruit, chalk, mint, white pepper and blood orange fill out the layers ."

Vinous - Antonio Galloni

