

COMMERCIAL AND TECHNICAL ARGUMENTATION

CHÂTEAU HAUT-BAGES LIBÉRAL

VINTAGE 2024



PRESENTATION OF THE 2024 VINTAGE

THE WORD OF THE VINTAGE

The amplitude of the fruit.

FROM CLAIRE VILLARS-LURTON, OWNER

« The suppleness of the 2024 vintage's tannins is the result of our work in biodynamics. Tannins are the plant's defense mechanism, and they become more complex, more precise, and more vibrant when the plant must defend itself. Thanks to the life restored in the soils and agroforestry, 4 hectares of our vines now grow among trees, forming a symbiosis between vine, plant cover, and trees. »

KEY FIGURES FOR CHÂTEAU HAUT-BAGES LIBÉRAL 2024

- **94%** Cabernet Sauvignon, revealing vibrant fruit marked by fresh cherry notes. Salinity and energy combine to perfect the elegance of the 2024 vintage.
- **20%** of the blend is aged in diamond-shaped vats, these egg-shaped concrete tanks enhance the wine's freshness and fruit amplitude, reinforcing its brilliance.
- **20 years** since we began our regenerative farming practices. Now enhanced by 4 hectares of vines planted in agroforestry, the elegance of the tannins and the amplitude of the fruit only reinforce our commitment to continue.

SALES ARGUMENT FOR THE 2024 VINTAGE

THE EXCELLENCE OF A PAUILLAC IN AGROFORESTRY TO DISCOVER NOW

The 2024 en primeur promises consumers the **wonderful discovery of a great terroir offering excellent value for money.**

THE FRUIT'S FULL EXPRESSION

A pure and refined Cabernet Sauvignon: this 2024 vintage reveals all the power of Cabernet Sauvignon, with notes of fresh cherries and vibrant red fruits.



A unique salinity, specific to its terroir: the ageing process, 20% of which is done in diamond-shaped vats, highlights the salinity and minerality so characteristic of Haut-Bages Libéral's vineyard, half of which lies on limestone soils.

Elegant tannins, reflecting Haut-Bages Libéral's deep commitment to regenerative viticulture, biodynamics, and especially agroforestry.

TECHNICAL INFORMATION FOR THE 2024 VINTAGE

THE VINEYARD OF CHÂTEAU HAUT-BAGES LIBÉRAL

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

HARVEST DATES FOR CHÂTEAU HAUT-BAGES LIBÉRAL 2024

From September 24 to October 4, 2024.

BLEND OF CHÂTEAU HAUT-BAGES LIBÉRAL 2024

- 94 % Cabernet Sauvignon
- 5 % Merlot
- 1 % Cabernet Franc

VINIFICATION OF CHÂTEAU HAUT-BAGES LIBÉRAL 2024

Parcel-by-parcel vinification. 23 days of maceration between 18°C and 24°C with the addition of an inert gas to encourage gentle movement, allowing for soft and even extraction. Vertical pressing is used to carefully treat the press wines.

AGEING OF CHÂTEAU HAUT-BAGES LIBÉRAL 2024

18 months including 40% in new oak barrels, 40% in one-wine barrels, 20% in egg-shaped concrete vats.

YIELD OF CHÂTEAU HAUT-BAGES LIBÉRAL EN 2024

30 hl/ha.

TASTING NOTES FOR THE 2024 VINTAGE

Tasting comment (50 words): Château Haut-Bages Libéral 2024 offers a pure expression of Cabernet Sauvignon, with subtle aromas of fresh red fruits and fresh cherries. The attack is supple and generous; fine, powdery tannins provide density and elegance, while the saline finish reveals the limestone identity of the Haut-Bages Libéral terroir.

Appearance : deep, brilliant ruby.

Nose : red fruits, fresh cherries, a mineral touch.

Palate : supple and generous attack, velvety texture, elegant breadth, fine tannins, a refined finish marked by beautiful salinity and remarkable length.