



LA CHAPELLE DE HAUT-BAGES LIBÉRAL

2016

2ND LABEL, PAUILLAC APPELLATION

IN THE EARLY 18TH CENTURY, THE LIBERAL FAMILY, THE OWNER 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 HECTARES VINEYARD HAS ONE HALF LOCATED ON THE HISTORICAL PARCEL « BAGES », WHOSE ITS 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'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 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.

« The nose is at the same time intense, precise and complex with notes of tobacco, cigar box, cedar and black currant. In the mouth the tannins are fine and ripe. Beautiful expression of black fruits. The finish is long and round. »

Claire Villars-Lurton

VINEYARD

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

VINIFICATION

Plot by plot vinification and made-to-measure (adapted in material, duration and temperature)

Maceration with the addition of a neutral gas to stimulate the movements gently.

Pumping over of one volume/day.
24 days of maceration. Vertical pressing to bring a particular care to the presses.

BLENDING

65 %	35 %
Merlot	Cabernet -sauvignon

CULTURAL PRACTICES



In conversion

AGEING

12 months ageing with :

70 %	30 %
In new oak barrels and barrels of 1 or 2 wines	In ovoïd tanks

TEAM

Owner : Claire VILLARS-LURTON
Technical director : Thomas BONTEMPS
Consulting oenologist : Éric BOISSENOT

