



# LA CHAPELLE DE HAUT-BAGES LIBÉRAL

# 2017

2ND LABEL, 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 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 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.

« This has a cedary overlay of very attractive, fresh violets and a cassis edge, too. The palate has a very soft and supple feel with fresh, lively red fruit and a fine, taut tannin edge. Firm but fine. » **JAMES SUCKLING 91 Pts**

## THE VINEYARD

Gravels of clay and limestone around the property and deep gravels on 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 for special care to the presses

## THE BLEND

58 %  
Merlot

42 %  
Cabernet -sauvignon

## THE CULTURAL PRACTICES



*In conversion*

## THE AGEING

12 months ageing:

60 %  
In new oak barrels and  
barrels of one or 2 wines

40 %  
In ovoid tanks

## THE TEAM

Owner : Claire VILLARS-LURTON  
Technical director: Thomas BONTEMPS  
Cenologist consultant: Éric BOISSENOT

