LA CHAPELLE DE HAUT-BAGES LIBÉRAL 2023

Second 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.

Created in 1988 by the mother of Claire Villars-Lurton, who was at that time in charge of the vineyard, La Chapelle de Haut-Bages Libéral reflects another aspect of the exceptional terroir on which the vines grow.
The vines that give birth to La Chapelle are younger and exalt the minerality known from Haut-Bages Libéral as well as the crunchiness of its fruit, marked by black cherries.
Like the Grand Vin, La Chapelle is composed mostly of Cabernet Sauvignon. Its very smooth tannins make it an accessible wine to be soon enjoyed, combining fruitiness with great elegance.



THE VINEYARD

Gravels of clay and limestone around the property and deep gravels in 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

79 % Merlot

21 % Cabernet-Sauvignon

THE CULTURAL PRACTICES

THE AGEING

12 months ageing:

40 % in barrels including 12 % new

40 % in concrete vats

20 % in amphorae and ovoïd concrete vats

THE TEAM

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