CHÂTEAU HAUT-BAGES LIBÉRAL 2022

5th Classified Growth in 1855, 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 ohter half borders the Château Latour and runs along the Gironde estuary.
The proximity to 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 wine 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 xas aided ny a biodynamic approach and agroecology techniques, which gradually enabled her to give a voice to the Château and express its true nature.

« Pretty structure and very juicy tannins.»
James Suckling
96-97 Pts

« Les tanins sont racés, finement enrobés.»
La Revue du Vin de France
95 Pts

« This is an outstanding, vivacious 2022. »
Vinous
94-96 Pts

« Divinement doux et caressant en bouche. »
Le Figaro
94-95 Pts

THE VINEYARD

30 hectares.
Gravels, of clay and limestone soil around the property and deep gravels soil on the plots on the plateau close to the hamlet of bages.

THE YELD

45 hecto / ha

THE VINIFICATION

Intra-Plot vinification.
24 days of maceration at 20°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

Agroecological and agroforestry practices

THE BLEND

87% Cabernet sauvignon
13% Merlot

THE AGEING

16 months:
40% in new oak barrels,
40% in barrels of one wine,
20% in ovoid concrete tanks and amphorae

THE TEAM

Owner: Claire Villars-Lurton
Technical Director: Thomas Bontemps
Oenologist consultant: Eric Boissenot

G&C LURTON
ESTATES