



CHÂTEAU HAUT-BAGES LIBÉRAL

2024

5th Classified Growth in 1855, Pauillac Appellation

THE 2024 VINTAGE WAS SHAPED BY A SEASON OF CONTRASTING WEATHER CONDITIONS.

THE WINTER, MILD AND PARTICULARLY RAINY, HELPED REPLENISH GROUNDWATER RESERVES AND ENSURED AN EARLY BUD BREAK WITHOUT FROST. DESPITE ITS HUMIDITY, SPRING ALLOWED FOR A HOMOGENEOUS FLOWERING ACROSS THE HEALTHY VINEYARD PARCELS.

SUMMER PROVIDED A WELCOME RESPIRE COMPARED TO RECENT YEARS IN TERMS OF WATER STRESS, WHICH REMAINED MODERATE. A BALANCED PROFILE EMERGED, THANKS TO COOL NIGHTS THAT PRESERVED THE FINESSE OF THE AROMAS.

FINALLY, SEPTEMBER AND OCTOBER WERE MARKED BY SUCCESSIVE STORMY DISTURBANCES. HOWEVER, THE COMBINATION OF COOL NIGHTS, WINDY AND SUNNY DAYS BETWEEN THESE STORMS ALLOWED FOR A WELL-ORCHESTRATED HARVEST SCHEDULE UNDER GOOD CONDITIONS. AT HARVEST TIME, THE GRAPES WERE RIPE AND VIBRANT. THIS YEAR, THE PROPORTION OF CABERNET SAUVIGNON IS HIGHER, WITH A TOUCH OF CABERNET FRANC INCLUDED IN THE BLEND.

THIS VINTAGE, PRECISE AND HARMONIOUS, IS CRAFTED FOR PURE ENJOYMENT.

94-95 Pts

VINBLADET

95-96 Pts

JAMES SUCKLING

94 Pts

LE FIGARO

THE VINEARD

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

THE YELD

30 hl / ha.

THE VINIFICATION

Intra-Plot vinification. 23 days of maceration to 18°C at 24°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 the presses.



THE CULTURAL PRACTICES



Agroecological and agroforestry practices.

THE BLEND

94 % Cabernet Sauvignon
5 % Merlot
1 % Cabernet Franc

THE AGEING

12 months :
63 % in barrels including
26 % in new oak barrels,
37 % in ovoid concret tanks
and amphorae.

THE TEAM

Owner : Claire VILLARS-LURTON
Technical Director : Thomas BONTEMPS
Oenologist Consultant : Eric BOISSENOT