



CHÂTEAU

2025

HAUT-BAGES LIBÉRAL

5th Classified Growth in 1855, Pauillac Appellation

The 2025 vintage stands out as an historically early year, yielding wines of great concentration and finesse, born from highly atypical climatic conditions.

While yields were impacted by poor floral initiation in 2024, the vineyard took advantage of a dry and scorching summer to shape concentrated berries, fostering optimal phenolic synthesis despite their small size.

The balance of this vintage reached its fulfillment thanks to rainfall in late August. This life-saving water supply allowed the skin maturity to refine while regulating alcohol levels. This ideal climatic window favored an early harvest, starting on September 15th for the Cabernet Sauvignons, sealing a perfect harmony between ripeness and aromatic freshness. With its precise tannic structure and phenolic homogeneity, 2025 naturally joins the ranks of the greatest vintages.

This quest for excellence continues in the cellar with a new approach to aging, prioritizing high-end barrels sourced from the most prestigious French oak forests. The result of four years of research conducted with the Taransaud coooperage, this initiative combines high qualitative precision with ecological responsibility by optimizing barrel rotation.

THE VINEARD

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 YIELD

32 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 presses.

Harvest dates :

From September 8 to 18, 2025.



THE CULTURAL PRACTICES



From Demeter grapes.

Agroecological and agroforestry practices.

THE BLEND

83 % Cabernet Sauvignon
15 % Merlot
1 % Cabernet Franc.
1% Petit Verdot

THE AGEING

12-16 months :
35 % in new barrels
35 % in one-wine barrels,
30 % in ovoid concret tanks.

THE TEAM

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

pH : 3,56

Alcohol : 13,2 %