



CHÂTEAU HAUT-BAGES LIBÉRAL

2022

5th Classified Growth in 1855, Pauillac Appellation

« FULL-BOLLIED WITH LOTS OF
PRETTY STRUCTURE. »

JAMES SUCKLING

96-97 Pts

« ENTRANCING BOUQUET WITH
BLACKBERRY, BRIARY... »

NEAL MARTIN

94-96 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

Harvest Dates :

Merlot : From September 6th to 16th of 2022

Cabernet-Sauvignon : From September 16th to
26th of 2022

pH : 3,54

Alcool : 13,9%