

CHÂTEAU HAUT-BAGES LIBÉRAL

GRAND CRU CLASSÉ DE 1855, PAUILLAC



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.



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 WAS AIDED BY A BIODYNAMIC APPROACH AND AGROFORESTRY TECHNIQUES, WHICH GRADUALLY ENABLED HER TO GIVE A VOICE TO THE CHÂTEAU AND EXPRESS ITS TRUE NATURE.

THE ESTATE HAS BEEN CERTIFIED ORGANIC SINCE THE 2019 VINTAGE AND BIODYNAMIC SINCE THE 2021 VINTAGE.

THIS QUEST WAS CROWNED WITH THE 2019 VINTAGE, DECLARED BY MICHEL BETTANE TO BE "THE PROPERTY'S MOST ACCOMPLISHED AND HARMONIOUS WINE FOR AT LEAST HALF A CENTURY".

CHÂTEAU HAUT-BAGES LIBÉRAL

The first label, Grand Cru Classé in 1855

“PRETTY STRUCTURE AND
VERY JUICY TANNINS.”

JAMES SUCKLING

96-97 Pts*



“THIS IS AN OUTSTANDING
VIVACIOUS 2022.»

VINOUS

944-96 Pts*

“NOTES DE CERISES
ROUGES TRÈS
GOURMANDS.”

LA REVUE DU VIN DE FRANCE

94-96 Pts*

** Vintage 2022*

BLEND

80% CABERNET-SAUVIGNON
20% MERLOT

APPELLATION

PAUILLAC

AGEING

16 MONTHS, INCLUDING 40%
IN NEW BARRELS, 40% IN ONE-
YEAR-OLD BARRELS, AND 20%
IN AMPHORAE AND EGG-
SHAPED CONCRETE VATS.



LA CHAPELLE DE HAUT-BAGES LIBÉRAL

The second label

« BEAUTIFUL AND VERY REFINED
FOR A SECOND WINE. »

JAMES SUCKLING

93 Pts*



« MOUTHWATERING,
CRUNCHY BERRY FRUITS,
EXTREMELY WELL-HANDLED
AND ENTICING. »

DECANTER

90 Pts*

« UN PAUILLAC
SÉDUISANT, GOURMAND,
BONNE LONGUEUR. »

LE POINT

15,5/20 Pts*

** Vintage 2018*

BLEND

70% CABERNET-SAUVIGNON
30% MERLOT

APPELLATION

PAUILLAC

AGEING

12 MONTHS, INCLUDING
40% IN ONE-YEAR-OLD
BARRELS, 40% IN EGG-SHAPED
CONCRETE VATS, AND 20% IN
NEW BARRELS.



CERES

Cuvée with no added sulfites



**"THIS WELL-CRAFTED
NATURAL WINE IS A JUICY
AND PURE MERLOT."**

**JAMES SUCKLING
92 Pts***

**"SANGUIN, JUTEUX,
ÉPICÉ."
LA REVUE DU VIN DE FRANCE
90 Pts***

** Vintage 2022*

BLEND
100% MERLOT

APPELLATION
HAUT-MÉDOC

AGEING
6 MONTHS IN RAW
CONCRETE VATS.



AN EXCEPTIONAL TERROIR
HALF OF THE VINEYARD IS LOCATED ON THE HISTORIC
PLATEAU OF "BAGES", WHICH IS AMONG THE BEST LAND OF
PAUILLAC APPELLATION.

IDEALLY LOCATED ON THE EDGE OF THE GIRONDE ESTUARY,
THE VINEYARD HAS THE BENEFIT OF A MILD AND HUMID
MICROCLIMAT PROTECTING THE VINES FROM SEVERE
WEATHER AND FROST.

THE ESTATE OBTAINED THE DISTINCTION OF WITH GRAND
CRU CLASSÉ AT THE 1855 CLASSIFICATION.

TWO GENERATIONS OF WOMEN AT THE HEAD OF THE
CHÂTEAU. TAKING OVER FROM HER MOTHER BERNADETTE
MERLAUT, CLAIRE BELONGS TO THE 2ND GENERATION OF
FEMALE OWNERS OF THIS GRAND CRU CLASSÉ.



FRIENDLY ENVIRONMENTAL AGRICULTURE
THE CHÂTEAU HAS BEEN CERTIFIED IN ORGANIC
AGRICULTURE SINCE 2019 AND IN BIODYNAMIC
AGRICULTURE (DEMETER) SINCE 2021.

THE ESTATE HAS BEEN MANAGED FOR OVER 15 YEARS
USING AGROECOLOGY AND AGROFORESTRY PRACTICES TO
PROMOTE SOIL BIODIVERSITY. SINCE 2007, 1 KM OF
HEDGEROWS HAS BEEN PLANTED WITHIN THE VINEYARD,
ALONG WITH NEARLY 1,000 TREES OVER 4 HECTARES.
PLANT COVER IS ALSO MAINTAINED BETWEEN THE VINE
ROWS.

THE WINE OF CHÂTEAU HAUT-BAGES LIBÉRAL IS THE ONLY
1855 GRAND CRU CLASSÉ TO BENEFIT FROM AGING IN
LIMOGE PORCELAIN JARS. EGG-SHAPED CONCRETE VATS
AND TERRACOTTA AMPHORAE ARE ALSO USED IN THE
MATURATION OF CHÂTEAU HAUT-BAGES LIBÉRAL WINES.

A STYLISH WINE MADE OF FRESHNESS, MINERALITY AND
ELEGANCE. BROUGHT BY THE PRESENCE OF LIMESTONE IN
THE SOIL IN THE HEART OF THE VINEYARD, PRETTY RARE IN
THE PAUILLAC APPELLATION.