



CHÂTEAU HAUT-BAGES LIBÉRAL  
VINTAGE 2022

Dear friends,

I am very excited to share with you the release of vintage 2022 from Château Haut-Bages Libéral.

This vintage is the concrete example of a strong commitment for more than the past decade of revising all our viticulture practices.

Our blocks surrounded by edges and trees from many species, soils being cultivated alternatively with grass and various covercrops are so many reasons that allow us to maintain a living soil, fertile and welcoming biodiversity attracting buds, animals, birds and micro-organisms.

Biodiversity is our outmost guidance in every viticulture practice at Château Haut-Bages Libéral.



Natural and cultivated, this biodiversity is the warrant for us of sustainability, resilience and productivity of Château Haut-Bages Libéral.

This is how, with an organic and biodynamic certified vineyard, integrating agro-forestry practices that we have reached for the vintage 2022 the highest yield of Pauillac appellation among all the Classified Growths of 1855.

This 2022 vintage from Château Haut-Bages Libéral shows an incredible fruit-driven profile, and a beautiful minerality, reflecting perfectly the ideal terroir where Haut-Bages Libéral is located.

Elegant and precise, this level of achievement from Château Haut-Bages Libéral has been confirmed by critics and journalists over the great reviews and ratings that I let you discover in this short presentation.

Finally, I want to deeply thank all of you for the work you're doing by my side for the past years to ship the wines from Château Haut-Bages Libéral all over the world.

My desire being to share with you lively wines, reflecting their specific terroir and bringing a lot of emotion that lingers long in the memory of those who will taste them.

Sincerely yours,  
Claire Villars-Lurton



**XL VINS, XAVIER LACOMBE 97 pts**

**JAMES SUCKLING 96-97 pts**

« Lively and energetic. Exciting to taste. »

**VINOUS, NEAL MATIN 94-96 pts**

« This is an outstanding, vivacious 2022. »

**VINOUS, ANTONIO GALLONI 93-96 pts**

« A wine of dynamic energy and drive. Super-impressive in this tasting. »

**DEANTER, GEORGINA HINDLE 95 pts**

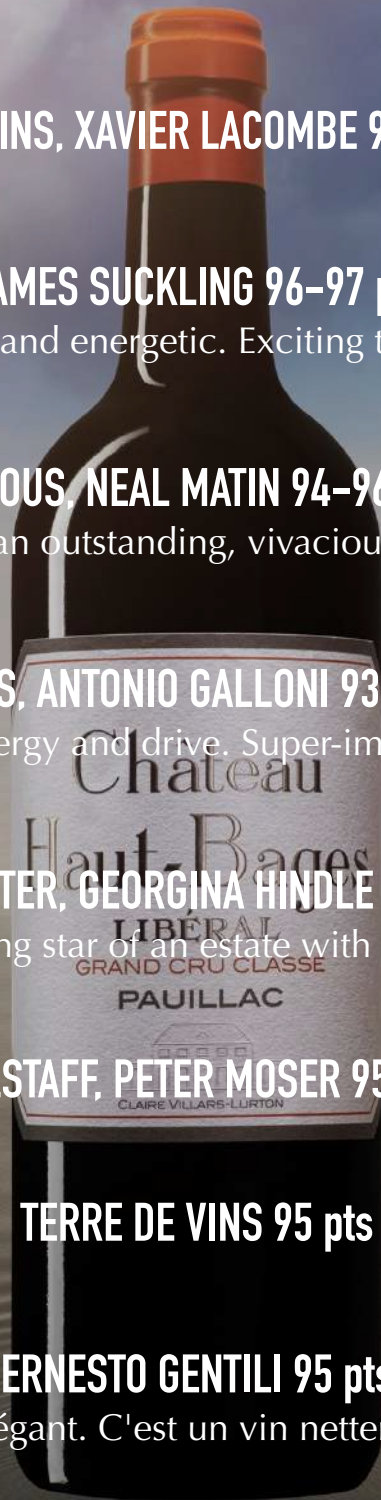
« So well executed -a shining star of an estate with such beautiful pure wines. »

**FALSTAFF, PETER MOSER 95 pts**

**TERRE DE VINS 95 pts**

**ERNESTO GENTILI 95 pts**

« Pureté du fruit, frais et élégant. C'est un vin nettement en pleine ascension. »







**LE FIGARO VIN, ELLA LISTER 94-95 pts**

« Divinement doux et caressant en bouche. »

**WINE ADVOCATE, WILLIAM KELLEY 93-95 pts**

« Reflects a decade of organic farming and the limestone subsoils that characterize this sector of Pauillac. »

**JEB DUNNUCK 93-95 pts**

« Balanced Pauillac with a terrific sense of elegance as well as minerality. »

**THE WINE CELLAR INSIDER, JEFF LEVE 93-95 pts**

« The wine is fresh, bright, soft, energetic, spicy, and floral. »

## PACKAGING, VINTAGE 2022



**THE TRADITIONNAL WOODEN BOX,  
12 BOTTLES**



**A CARTON BOX, 6 BOTTLES  
responding to our environmental  
commitment**



**OPTIONAL WOODEN BOX, 6 BOTTLES (2x3)  
Without any Extra charge**

# CHÂTEAU HAUT-BAGES LIBÉRAL 2022

## 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 CULTURAL PRACTICES



## 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.

## HARVEST DATES

Merlot from September 6th to 16th  
Cabernet-Sauvignon from September 16th to 26th



## 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:  
Éric Boissenot

**THE YIELD** 45 hecto / ha

**ALCOHOLIC DEGREE** 13,9 % (v/v)

**PH** 3,54