



VINTAGE 2024
THE FRUIT'S FULL
EXPRESSION

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CHÂTEAU HAUT-BAGES LIBÉRAL

The 2024 vintage confirms the accuracy of our commitment to regenerative viticulture for over 20 years.

Thanks to the proximity of the Gironde estuary and the dedication of my team, we maintained balanced yields at 30 hl/ha. The Cabernet Sauvignon reveals vibrant fruit, marked by notes of fresh cherries, typical of our limestone terroir. The ageing process, including 20% in diamond-shaped tanks, enhances its freshness and salinity, supported by supple, elegant tannins — a result reinforced by our agroforestry approach.



« The suppleness of the tannins is achieved through our work in Biodynamics. Tannins are the plant's natural defense, and they become more complex, more precise, and more vibrant when the plant defends itself.

Thanks to the life restored to the soils and to agroforestry, 4 hectares of our vines now grow among the trees, where a true symbiosis takes place between the vine, cover crops, and trees. »

Claire Villars-Lurton
Propriétaire



A VINTAGE TO ENJOY FROM 2027, WITH GREAT AGEING POTENTIAL.

Few vintages offer such great drinkability in their youth. Fruity and elegant, this vintage will appeal both to Bordeaux enthusiasts and to new consumers seeking freshness and vibrant wines.

94%

of Cabernet Sauvignon, revealing vibrant fruit marked by notes of fresh cherries. Salinity and energy have come together to perfect the elegance of the 2024 vintage.

20%

of the blend is aged in diamond-shaped tanks, these oval concrete vessels that preserve the freshness and breadth of the fruit, enhancing the wine's brightness.

20 years

when our regenerative agriculture efforts began. Today, complemented by 4 hectares of vines planted in agroforestry, the elegance of the tannins and the breadth of the fruit obtained only further convince us to continue our commitment.