

# CHÂTEAU HAUT-BAGES LIBÉRAL

## IN FEW WORDS...

### **An exceptional terroir**

Half of the vineyard is located on a limestone rump along the river and next to the Château Latour.

The second part of the vineyard is located on the height of the hamlet of "Bages" made of deep gravels and among the most qualitative terroir of the **Pauillac appellation**.

### **Ideally located along the Gironde estuary**

The vineyard enjoys a **mild and humid microclimate** which protects the vines from severe weather and frost.

### **Presence of limestone in the heart of the vineyard**

Very rare in the Pauillac appellation, the limestone brings freshness and elegance to the style of the wine.

Elevated to the rank of **Grand Cru Classé in 1855** during the Universal Exhibition in Paris.

### **Two generations of women at the head of the Château.**

Having taken up the torch from her mother Bernadette Merlaut, Claire is the **3rd generation of owners** of this Grand Cru Classé.

### **Environmentally friendly agriculture.**

The vineyard is both **organic** (since 2019) and **biodynamic** (Demeter, since 2021) certified. The property has been operating for over 15 years in **agroecology and agroforestry** to favor soil biodiversity.

Château Haut-Bages Libéral wine is the only Grand Cru Classé from 1855 to be aged in **Limoges porcelain jars**.



# CHÂTEAU HAUT-BAGES LIBÉRAL

# 2021

CLASSIFIED GROWTH IN 1855, PAUILLAC APPELLATION

« 2021 IS THE VINTAGE OF PATIENCE AND PERSEVERANCE IN CONSIDERATION OF THE CLIMATIC HAZARDS AND SANITARY PRESSURE. HOWEVER, THE WINE OWNS A BEAUTIFUL BALANCE, VELVETY TANNINS AND AN ONCTUOUS BODY ».

**THOMAS BONTEMPS – TECHNICAL DIRECTOR**



# CHÂTEAU HAUT-BAGES LIBÉRAL 2021

## THE VINEYARD

30 hectares.  
Gravels of clay and limestone around the property and deep gravels in the hamlet of Bages.

## THE VINIFICATION

Plot and tailor-made vinification (adapted in terms of material, duration and temperatures).

Maceration with the addition of neutral gas to stimulate gentle movements. In addition, a pumping over of one volume / day.

24 days of maceration.

Vertical pressing for special care to the presses.



## THE CULTURAL PRACTICES



## THE BLEND

**90%** Cabernet sauvignon  
**10%** Merlot

## THE AGEING

16 months of ageing:  
40% in new oak barrels  
40% in one-year old barrel  
20% in amphorae TAVA

## THE TEAM

Owner: Claire VILLARS-LURTON  
Technical Director: Thomas BONTEMPS  
Cœnologist consultant: Éric BOISSENOT

## Tasting comments

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