

CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5º GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2011

The name of Château Haut-Bages Liberal has two roots. The LIBERAL family ran the property in the early eighteenth century. Brokers from father to son, they sold the harvest in the Netherlands and Belgium. Their name adjoining to the topographical designation, earned them to be invited worldwide to the table of political parties of the same name. Over time, these connoisseurs gathered the best soils of Pauillac. Thus, this 5th Classified Growth in 1855 now has half of its vineyards adjacent to Château Latour and the other half behind Château Pichon Baron, on the heights of the locality "Bages", a large plateau in the south of Pauillac.

The property would regain his youth when, in 1960, the Cruse family, owner of Château Pontet Canet, another 5th Classified Growth in Pauillac, acquired the property. The Cruse would launch an extensive program of replanting the vineyard. However, it was in 1983 at the arrival of the Villars family that Château Haut-Bages Libéral really recovered its former glory. Today, the property is run by Claire VILLARS LURTON. She undertook an overhaul of the tool of winemaking and she directs the vineyard management to a sustainable viticulture.

Owner Claire VILLARS LURTON

Production manager Stefano RUINI
Winemaking consultant Eric Boissenot
Surface of the wineyard 30 hectares

Soil Deep gravels from the Quaternary on limestone-clay substrate

Plantation 75% cabernet sauvignon, 25% merlot

Average age of vineyard 35 years

Density 10 000 plants/ha Yield 650 g/plant

Growing Traditional-Integrated wine growing management

Harvest Hand picking

Vinification Traditional in stainless and concrete vats,

whose volumes are proportional to the plots

Fermentation on skins 18 to 24 days

Blending 72 % cabernet sauvignon, 28 % merlot

Aging In oak barrels during 16 months. 40% of new oak

Second vin La Chapelle de Bages, la Fleur de Haut-Bages Libéral, le Pauillac de Haut-Bages Libéral

Conservation 5 to 35 years

Bottling in May 2013



CHARACTERISTICS OF THE VINTAGE

Winter and Spring were dry. Since the beginning, climatic conditions predicted an early vintage. The water deficit worsened a little more up to July and the high temperatures in June made the vine suffered. The Merlot sagged after flowering because of these unusual dryness and heat. 2011 experienced unusual weather conditions that ultimately benefited many Cabernet Sauvignons. The grapes had a very good concentration of phenol compounds and very elegant tannins.

The challenge of this vintage was a very strict sorting of the grapes. However, there is a lower yield due to the weather, and the berries were rather small with a thick skin.

TASTING

The resulting wine has both the power and the elegance. The tannins are ripe and silky on the palate. A very nice balance. We can classify this vintage among the classic ones.

TASTING SCORES

René Gabriel – 18

Vinum – 17

Jancis Robinson - 16,5

Wine Spectator – 89/92