



CHÂTEAU HAUT-BAGES LIBÉRAL 2023

Fifth Growth in the 1855 Classification, Pauillac Appellation

In 2023, the weather in the Médoc was favorable, promoting regular and uninterrupted vegetative growth. Spring weather conditions and moderate rainfall were beneficial, ensuring good production potential until harvest. Despite a hot and dry summer, ripeness levels reached interesting levels thanks to a particularly warm end of August. September rains provided relief to the Cabernet Sauvignon towards the end of the harvest, giving them freshness again.

THE VINEYARD

30 hectares, half on gravelly clay-limestone around the property and the other half on deep gravels on the Bages plateau.

10,000 vines per hectare

YIELD

53 hecto / ha

THE VINIFICATION

Parcel-based vinification. 24 days of maceration at 20-24°C, with the addition of a neutral gas that stimulates movements, for gentle and regular extraction. No pumping over. Vertical pressing to ensure special care during pressing.

THE CULTURAL PRACTICES



Agroecology & Agroforestry



THE BLEND

86% Cabernet sauvignon
14% Merlot

THE AGEING

16 months aging, including:

40% in new barrels
40% in barrels previously used for one wine
20% in egg-shaped concrete tanks and amphorae

THE TEAM

Owner: Claire Villars-Lurton Technical Director: Thomas Bontemps Consulting Oenologist: Eric Boissenot

Harvest dates

Begins on September 12, 2023,
and ends on September 30, 2023

pH : 3,48

Alcohol : 13,5%

SO2t : 34 mg/l