

**Owner**

Claire VILLARS LURTON

**Winemaking consultant**

Eric BOISSENOT

**Surface of vineyard**

30 hectares

**Soil**

Garonne gravels from the quaternary on limestone-clay substrate

**Plantation**

70 % cabernet sauvignon, 30 % merlot

**Average age of vineyard**

35 years old

**Density**

10 000 plants/hectare

**Yield**

650 g/plant

**Vinification**

Traditional in stainless and concrete vats, whose volumes are proportional to plot. Temperature control

**Fermentation on skins**

18 to 24 days

**Blending**

75 % cabernet sauvignon and 25 % merlot

**Aging**

40 % new oak barrels for 16 months

### CHARACTERISTICS OF THE VINTAGE

Everybody knows that the weather conditions in 2013 were difficult for winegrowers. The heavier than usual rainfall will be remembered for years to come. But it was not all bad, July and August were particularly fine and hot, and let us not forget, those two months are crucial for the grapes and almost determine the quality of the vintage! For this reason we should not be too harsh on this vintage which abounds with pleasant surprises.

On the contrary, it is a chance to discover some superbly subtle wines that were “extracted” from nature through tremendous precision and attention to detail. They may be moderately powerful, but they are also delicate and elegant; our precious Cabernet Sauvignon is not in the least tinged with the character of under-ripe grapes, and once again is the cornerstone of our blends. The Merlot yields were unfortunately dramatically reduced after severe flower abortion, comparable to 1984.

2013 is definitely a vintage of paradoxes, in that we had to harvest a late vintage early, and our blends will consist mostly of Cabernets....

**Eric Boissenot** - Oenologist, Doctor of Oenology and Ampelology

### TASTING SCORES

**James Sukling 91-92**

A wine with plum, blackberry and blueberry character. Full body, medium chewy tannins and a bright finish. Surprise from here. Well done.

**Wine Spectator 86-89**

Pomegranate and plum pit notes lined with a chalky austerity. The fruit struggles to keep up with the wine's angularity. Needs to put on some weight during the élevage

**Neil Martin 86-88**

The Haut Bages Liberal is missing some fruit concentration on the nose despite rigorous coaxing. The palate is medium-bodied with chewy tannins, a good line of acidity and a rather curmudgeonly finish. It lacks some harmony at the moment but hopefully it will coalesce with time.