



CHÂTEAU HAUT-BAGES-LIBÉRAL

Pauillac - 5th Classified Growth in 1855

Owner

Claire VILLARS LURTON

Average age of the vineyard

35 years old

Winemaking consultant

Eric BOISSENOT

Winemaking

Traditional in stainless steel and concrete vats.
Plot selection

Surface of the vineyard

30 hectares
Converting in biodynamics farming

Maceration on skins

24 days

Soil

Guntz Gravels on clay and limestone subsoil

Blending

65 % cabernet sauvignon, 35 % merlot

Plantation

70 % cabernet sauvignon, 30 % merlot

Ageing

40 % of new French oak barrels during 16 months

CHARACTERISTICS OF THE VINTAGE 2015

The winter was very rainy to mid-March and then it became dry. The conditions were much more favorable from April. Indeed, rising temperatures associated with water availability of the soil, had contributed to the uniformity of the bud break. Flowering took place the first half of June and was homogeneous and fast. From the end of June, Summer became very hot and almost scorching because there was no rain during the entire month of July. The water deficit and the warm temperatures allowed the skin of the grapes to thicken, to concentrate in tannins and the pips to evolve rapidly. The drought led to a very slow progression of the ripening throughout July. For cons, the heavy rains of August, helped to unblock the situation and then it was very fast and smooth.

The berries could grow properly but the yield would remain low due to the drought before the veraison. We then had the certainty that 2015 would be a great vintage. The specific water conditions were favorable to the concentration and maturation of the tannins. They are very elegant. The quality of the merlot was outstanding and the cabernet sauvignon reached a level of tannin concentration and maturity of the great vintages. The harvest began on September 17th and ended October 5, 2015.

TASTING SCORES

La Revue du Vin de France - 16/ 16,5 Le cru a gagné en définition et ce millésime l'exprime admirablement. Fruit très défini avec un charme indéniable et toujours cette élégance qui le caractérise.

James Suckling - 92 / 93

René Gabriel - 17

Markus del Monego - 91

Wine Spectator - 89 / 92

