



LA CHAPELLE DE
Haut-Bages
LIBÉRAL
PAUILLAC
CLAIRE VILLARS-LURTON

LA CHAPELLE 2020

CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC APPELLATION

Dear partners,

In this month of January, I am delighted to release the **VINTAGE 2020 OF LA CHAPELLE FROM HAUT-BAGES LIBÉRAL.**

This vintage is certified **ORGANIC**, and still in conversion for Biodynamic (Demeter) that will be obtained for vintage 2021.

Our methods are not limited to these certifications and be aware that we are 100% committed to Agro-ecology and Agro-forestry practices, being recognized as **LEADERS OF SUSTAINABLE AND RESPONSIBLE VITICULTURE.**



For this reason, I have been recognized winegrower of the year 2023 by Le Figaro and I am about to be winegrower of the year 2024 by La Revue des Vins de France for my commitment **TO A VERTUOUS AND BOLD VITICULTURE.**

LA CHAPELLE 2020 DU CHÂTEAU HAUT-BAGES LIBÉRAL is a selection of parcels with its own blending, focusing on Cabernet Sauvignon and therefore increasing quality of tannins thanks to Biodynamic approach.

Since 2019, we exclude some batches (mostly Merlot) sold as bulk wine to put Chapelle closer to the 1st wine of Haut-Bages Libéral.

About half of the wine is aged in our concrete diamond vats. **THE WINE EXPRESSES A VERY LIVELY AND PURE FRUIT PROFILE.**

Historically, the other part of the ageing occurs in barrels (15% new) that stand for **ELEGANT TANNINS AND A BEAUTIFUL AGEING POTENTIAL.**

Thanks to these complementary ageing, La Chapelle 2020 can be enjoyed in recent years but can be kept in cellar for the years to come.

You will find in our **MEDIA LIBRARY**, all our toolkits and sales support and in the meantime, team presentations and their contact information.



G&C LURTON

COMMITTED WINEMAKERS FROM BORDEAUX
TO SONOMA

[Link](#)

Login : GCLurton

Password: 33460

Finally, I want to express our support, you have access to our **DISTRIBUTION ANALYSIS**, and all our Brand contents that we keep enriching constantly. We remain by your side to ensure worldwide distribution for the wines from Château Haut-Bages Libéral.

Sincerely,
Claire Villars-Lurton



LA CHAPELLE DE HAUT-BAGES LIBÉRAL

2020

SECOND LABEL, PAUILLAC APPELLATION

IN THE EARLY 18TH CENTURY, THE LIBÉRAL FAMILY, THE OWNERS OF THE CHÂTEAU, ATTACHED THEIR NAME TO THE PROPERTY, AND FOREVER CHANGED ITS DESTINY

OVER TIME, THESE ASTUTE CONNOISSEURS ACQUIRED SOME OF THE FINEST TERROIRS IN THE SOUTH OF THE PAUILLAC APPELLATION. CHÂTEAU HAUT-BAGES LIBÉRAL'S 30-HECTARE VINEYARD HAS ONE HALF LOCATED ON THE HISTORICAL PARCEL « BAGES », WHOSE ITS NAME MAKES REFERENCE TO. THE OTHER HALF BORDERS THE CHÂTEAU LATOUR AND RUNS ALONG THE GIRONDE ESTUARY.

THE PROXIMITY OF THE ESTUARY ALSO GIVES THE HAUT-BAGES LIBÉRAL VINEYARD A UNIQUE CHARACTER DUE TO THE CLAY-LIMESTONE SOIL. THIS LENDS CHÂTEAU HAUT-BAGES LIBÉRAL'S WINES A CERTAIN MINERALITY, FURTHER ADDING TO THEIR DISTINCTIVENESS.

THE OWNER CLAIRE VILLARS-LURTON FOCUSED ON EXPRESSING THIS TERROIR, REVEALING HAUT-BAGES LIBÉRAL'S EXCEPTIONAL CHARACTER AND SO ENSURING ITS SUCCESS.

FROM 2007, SHE WAS AIDED BY A BIODYNAMIC APPROACH AND AGROECOLOGY TECHNIQUES, WHICH GRADUALLY ENABLED HER TO GIVE A VOICE TO THE CHÂTEAU AND EXPRESS ITS TRUE NATURE.

CHÂTEAU HAUT-BAGES LIBÉRAL IS ORGANIC CERTIFIED SINCE 2019 AND DEMETER CERTIFIED SINCE 2021.

92/100

Decanter, Georgina Hindle

90-92/100

Vinous, Antonio Galloni

91/100

Falstaff, Peter Moser

THE VINEYARD

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.

A pumping over of one volume / day.
24 days of maceration.

Vertical pressing for special care to the presses

THE BLEND

60 % Cabernet-Sauvignon
40 % Merlot

THE CULTURAL PRACTICES



In conversion

THE AGEING

12 months ageing:

40 % In Barrels of single use
45 % In diamond shape vats
15 % In new oak barrels

THE TEAM

Owner : Claire VILLARS-LURTON
Technical director: Thomas BONTEMPS
Œnologist consultant: Éric BOISSENOT

