



CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FICHE TECHNIQUE
Millésime 2003

The name of Château Haut-Bages Libéral 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	Michel COUASNON
Surface of the vineyard	30 hectares
Soil	Deep gravels from the Quaternary on limestone-clay substrate
Plantation	80% cabernet sauvignon, 20% merlot
Average age of vineyard	35 years
Density	10 000 plants/ha
Yield	600 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	75 % cabernet sauvignon, 25 % merlot
Aging	In oak barrels during 16 months. 40% of new oak
Production	147 000 bottles including the second wine
Second vin	La Chapelle de Bages, la Fleur de Haut-Bages Libéral
Conservation	5 to 30 years



CHARACTERISTICS OF THE VINTAGE

"Never seen" are the words to define the conditions of the vintage 2003. Sunshine hours and temperatures exceeded all records. Despite these extreme conditions, the grapes were harvested at optimal conditions thanks to a good control of the vineyard in term of health status and maturity.

The earliness was exceptional and the harvest took place almost three weeks earlier than previous years for the merlot. In the meantime, the cabernet sauvignon slowly ripened and were harvested in several times until late September. In this way, they could reach their optimal phenolic maturity.

TASTING

The nose is open with elegance and complexity. Some hint of white truffle and black sherry and blackberries. The palate is balanced with a nice freshness. The tannins are mellow.

TASTING SCORES

Wine Spectator - 89/91

Jancis Robinson - 17,5

Jacques Dupont, Le Point - 16,5