



# CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5<sup>E</sup> GRAND CRU CLASSÉ EN 1855

FICHE TECHNIQUE

Millésime 2002

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 COUASON
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	800 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	80 % cabernet sauvignon, 20 % 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

The weather of this vintage was very chaotic, with alternating periods of good and nice conditions, which would have some effects on the growth of the vine .

Winter was cold and the temperatures were high in Spring and Summer. On the other hand, the water deficit was important. In June, the bad weather during the flowering led to the sag and millerandage of the merlot. Fortunately, from the end of Summer, the weather changed for drier conditions with hot and sunny days. The beginning of the harvest was threatened by violent storms, which forced the quick collection of the merlots. The end of the harvest were better and the cabernet sauvignon were then able to be picked up at their optimal maturity.

This vintage shows a great elegance and a beautiful structure given by the cabernet sauvignon.

## TASTING

The wine has a fine and elegant aromatic profile. It blends subtle hints of cocoa beans, black fruit and a floral touch. Nice aftertaste. The tannins are still present, but the wine has a beautiful structure both pure and right.

## TASTING SCORES

Wine Spectator - 91

Revue du Vin de France - 16

Decanter - 4\*

Jancis Robinson - 16

René Gabriel - 17