



LA CHAPELLE DE HAUT-BAGES LIBÉRAL

Pauillac

Factsheet

Vintage 2017

La Chapelle de Haut-Bages Libéral is the second wine of Château Haut-Bages Libéral. It is made from the young vines, which have less than 15 years old. This wine takes advantage of all the tools and the know-how of a 5th Classified Growth. It is a elegant illustration of the property.

Today, the property is run by Claire Villars. She had undertaken a complete overhaul of the tool of winemaking and a new approach of the vine growing, with better respect of the environment. The vineyard is being converting in organic and biodynamics farming. The idea is to express the excellence of the terroir of Château Haut-Bages Libéral in its wines.

Owner	Claire VILLARS LURTON
Production manager	Thomas BONTEMPS
Winemaking consultant	Eric BOISSENOT
Surface of the vineyard	5 hectares
Soil	Guntz gravels on clay and limestone
Plantation	60 % cabernet sauvignon, 40 % merlot
Average age of vineyard	15 years
Density	10 000 plants/ha
Yield	1,5 kg/plant
Growing	In conversion to organic and biodynamic farming
Harvest	Hand picking
Vinification	Traditional. In thermo-regulated stainless steel and concrete vats
Fermentation on skins	18 to 24 days
Aging	12 months in oak barrels
Blending	60 % Cabernet Sauvignon, 40% Merlot
Conservation	1 to 10 years



CHARACTERISTICS OF THE VINTAGE

Winter had a very significant rainfall deficit. The first part of the winter was cold; while the second part experienced rather mild temperatures. At the end of April, a strong period of frost fell on the region causing damage in the southern Médoc vineyards. In Pauillac, the river played its role of climatic regulator and the vines were spared in the appellation. The warm temperatures of May and June accentuated the precocity of vegetative growth. The early flowering was very homogeneous and it ensured an excellent fruit set.

Our plots in biodynamic cultivation showed a particularly interesting health profile with sustainably healthy foliage especially after the summer rains and early September when the disease pressure was high. At the time of the harvest, we find that the skin of the berries were thick, the seeds were ripe, the pulps were aromatic and the tannins were very little astringent.

2017 is characterized by ripe tannins; the wines are balanced, aromatic and dense.

TASTING

The nose has a beautiful aromatic finesse and a beautiful harmony. Aromas of vanilla and dark chocolate mingle with black fruits and spices.

On the palate, the wine is homogeneous with a nice juicy fruit and full tannins. Aromas of black cherry melt with the roundness of the wine.

The wine is very pleasant to drink.