



CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2005

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	70% cabernet sauvignon, 30% merlot
Average age of vineyard	35 years
Density	10 000 plants/ha
Yield	1 kg/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	71 % cabernet sauvignon, 29 % merlot
Aging	In oak barrels during 16 months. 40% of new oak
Production	170 000 bottles, including the second wine
Second wine	La Chapelle de Bages, la Fleur de Haut-Bages Libéral
Conservation	5 to 40 years



CHARACTERISTICS OF THE VINTAGE

The winter was cold and dry what did not encouraged the development of diseases. In contrast, the lack of rainfall foreshadowed a water deficit in Summer.

Budbursting and flowering were quick and homogeneous. The Summer was particularly hot and it rained two times less than normal. The growth was steady and early in a very healthy vineyard.

These excellent ripening conditions fostered a high concentration of sugar and phenolic compounds. Despite an early water deficit, the vine was able to extract from the soil of deep gravels the water for its growth.

TASTING

The color is very dark. The nose expresses delicate aromas of red and black berries with mineral and minted hints. On the palate, the wine is powerful, structured and elegant ; with some freshness. The final is long and pure and reveals vintage with a nice balance.

SCORES

Wine Spectator - 93	René Gabriel - 18
Decanter - 17	Vinum - 16,5
Bettante & Desseauve - 16	
Jancis Robinson - 16	