



CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2008

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	Eric BOISSENOT
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	800 g to 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	68 % cabernet sauvignon, 32 % merlot
Aging	In oak barrels during 16 months. 40% of new oak
Production	132 000 bottles, including the second wine
Second wine	La Chapelle de Bages, la Fleur de Haut-Bages Libéral, le Pauillac de Haut-Bages Libéral
Conservation	5 to 20 years



CHARACTERISTICS OF THE VINTAGE

2008 is the seventh consecutive year with a dry winter. That caused an early stop of the growth and a lengthening of the ripening phase.

The freezing temperatures of early April brought frosts and caused a late budbursting. The rains of early June thwarted the flowering and those of mid-August had finally depressed the winemakers.

All these weather events predicted a vintage with a low yield, but we will remember this vintage as a late year. A late season with warm days and cool nights would save the vintage. Indeed, these conditions encouraged a slow and steady ripening of the grapes. They could then be harvested at their optimum maturity with an excellent concentration of tannins.

The merlot were harvested from September 30th to October 6th and the cabernet sauvignon from October 7th to 16th of 2008.

TASTING

The 2008 vintage is characterized by its red and black berries aromas but also minerality and cedar. The nose and the mouth show some freshness. A nice balance with fine tannins. Slightly peppery and hint of clove.

SCORES

Jancis Robinson - 17

Decanter - 4*

Wine Spectator - 89

René Gabriel - 16