



CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2010

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 its 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 has adopted a new approach to the environment.

Owner	Claire Villars Lurton
Production manager	Stefano RUINI
Winemaking consultant	Eric BOISSENOT
Surface of vineyard	30 hectares
Soil	Garonne gravels from the Quaternary on limestone-clay substrate
Plantation	75% cabernet sauvignon, 25% merlot
Average age of vineyard	35 years
Density	10 000 plants / hectare
Yield	800 g / plant
Growing	Traditional- Integrated wine growing management
Harvest	By hand with main sorting on the plant and additional sorting on table
Vinification	Traditional in stainless and concrete vats, whose volumes are proportional to plot. Temperatures control
Fermentation on skins	18 to 21 days
Blending	70% cabernet sauvignon, 30% merlot
Aging	In oak barrels during 16 months. New ones at 40%
Production	110 000 bottles, including second wine
Second wine	La Chapelle de Bages, La Fleur de Haut-Bages Libéral, Le Pauillac de Haut-Bages Libéral
Conservation	10 to 50 years



CHARACTERISTICS OF THE VINTAGE

Overall, the winter of 2010 was cold and dry, thus causing a late start to the vegetation. A warm spring then led to a fast and uniform bud bursting. The flowering of cabernet sauvignon was also rapid thanks to a perfect weather (hot and dry). However, some rains would cause the sag of the merlot. The berries changed color rapidly but the maturation was slow and steady through the warm days and cool nights. Finally, the grapes were harvested in ideal weather conditions at their optimal maturity. At the approach of the harvest, the level of maturity of the compounds reflected the exceptional weather conditions of 2010. This vintage rises to the level of the great vintages of reference (2000, 2005 and 2009). The wines are very colorful, powerful, with an excellent balance of acid / alcohol / tannin. The maturity is exceptional, especially as regards the accumulation of tannins, sugars and aromatic freshness. It is a great year with an excellent aging potential.

TASTING

2010 bis repetita place: a great vintage that Nature offers us one more time. He can rub his big brother the 2009 without paling. This vintage is however different by his very straight style. The wine is at the same time warm and sensuous. It has a real harmony between power and finesse with a tone of classicism in a frame of velvet.