



CHÂTEAU HAUT-BAGES-LIBÉRAL



Pauillac - 5th Classified Growth in 1855

Owner

Claire VILLARS LURTON

Winemaking consultant

Eric BOISSENOT

Surface of the vineyard

30 hectares

Converting in organic and biodynamics farming

Soil

Gravels from the Garonne river
on clay and limestone subsoil

Plantation

70 % cabernet sauvignon, 30 % merlot

Average age of the vineyard

35 years old

Winemaking

Traditional in concrete vats. Plot selection

Blending

70 % cabernet sauvignon, 30 % merlot

Ageing

40 % new oak barrels, during 16 months

CHARACTERISTICS OF THE VINTAGE 2016

The winter beat all the records in terms of rainfalls and it was one of the warmest one never recorded. The climatic incidents were many and made the vintage particularly difficult for the wine growers. We knew frost and a long pressure of the mildew till the end of June. This pressure was very complicated to manage in biodynamic farming but thanks to our attention we managed to limit the disease. In summer, an inverse trend is observed in July, indeed we had the driest summer of the decade. And in August till mid-September, the temperatures were above the averages. We notice that the water deficit strengthened the accumulation of anthocyanins in the berries and the warm temperatures favored the accumulation of sugar. And finally, the drop of the temperatures in mid-September allowed to protect the aromatic quality of the berries and to increase the ripening and the extraction of the tannins.

To conclude, after a complicated beginning, the hot and dry Summer conditions and the coolness of the late season allowed the berries to ripe in the best conditions and to produce a very balanced wine, rich in color and tannins. The harvests began on September 27th and ended on October 19th, 2016.

TASTING NOTES

James Suckling - 94/95 « Very chewy and long already with ripe tannins and plenty of fruit, suggesting tobacco and blackcurrant character. Long finish. From biodynamic grapes. »

Decanter - 91

Wine Enthusiast - 93 / 95

Weinwisser - 17

Neal Martin - 90 / 92

Wine Spectator - 91 / 94

RVF - 16,5 / 17