



**CHÂTEAU HAUT-BAGES LIBÉRAL
VINTAGE 2021**

Dear friends,

After a complicated spring and summer (frost, sagging, cold), strong mildew pressure caused us to lose almost half the harvest. But fortunately, this will not impact the quality of the vintage 2021 of CHÂTEAU HAUT-BAGES LIBÉRAL. **The wine is brilliant, powerful, elegant and vibrant.**

At the end of a splendid month of September, the result is there: **a very good vintage which is characterized by a lot of minerality and salinity and by long and ripe tannins.**

This difficult year reveals once again the crucial importance of the terroir, and confirms our technical orientations which aim to respect and to enhance it.



In our vineyard, trees, flowers and cereals mingle with the vines. This ecosystem encourages the development of biodiversity and revitalizes our soil. Earthworms, fungi and bacteria help the vine to feed itself and to be more resilient to disease.

The connection between the soil and the vines allows us to produce grapes with complexity, and they are also a source of living, saline wines, with a softer tannic structure.

It is in less sunny vintages like 2021 that agroecology and biodynamics allow our grapes to approach the excellence of the greatest years.

With such a challenging vintage, which put the technical team to the test, we are so proud of being in the «favorites of the Left Bank in 2021» of Antonio Galloni, who «will not forget his tasting soon ».

Also, CHÂTEAU HAUT-BAGES LIBÉRAL 2021 has been systematically rated above the average of the Châteaux of the same rank or of much higher ranks by all the critics who tasted it.

Finally, I would like to express our support once again.

You all now have access to our distribution summaries, as well as to our support tools, which we are continuing to develop. We remain at your side to ensure the development and territorial deployment of our properties.

Claire Villars-Lurton.



VINOUS, ANTONIO GALLONI 94-96 pts

« The 2021 is one of the best wines I have ever tasted from Claire Lurton. I won't soon forget tasting. Haut-Bages Libéral is one of my early favorites on the Left Bank in 2021. »

TERRE DE VINS 95 pts

« Un nez qui présage d'un vin sur le velours et l'onctuosité. Classe. »

LA RVF 92-93 pts

« Le vin affiche une grande droiture et de la précision dans le dessin de sa bouche. »

THE DRINK BUSINESS, COLIN HAY 92-94+ pts

« On ressent la puissance du terroir. »

VINBLADET, PETER WINDING 92-94 pts

« Très fin. Belle structure, puissance mais en même temps une finale fraîche et minérale. »

BETTANE ET DESSEAUVE 92-93 pts

WINE ADVOCATE, WILLIAM KELLEY 91-93 pts

« The 2021 offers up aromas of rich berries, plums, loamy soil, liquorice and spices. »

NEW PACKAGING, VINTAGE 2021*



**THE TRADITIONNAL WOODEN BOX,
12 BOTTLES
*(SCREEN-PRINTED IN ORANGE)***



A NEW CARTON BOX, 6 BOTTLES



**OPTIONAL WOODEN BOX, 6 BOTTLES (2x3)
Extra charge: 30cts / bottle**

**Château Haut-Bages Libéral label does not change. This new packaging will be available from the delivery of the vintage 2021.*

CHÂTEAU HAUT-BAGES LIBÉRAL 2021

THE VINEYARD

30 hectares.
Gravels of clay and limestone around the property and deep gravels in the hamlet of Bages.

THE VINIFICATION

Plot and tailor-made vinification (adapted in terms of material, duration and temperatures).

Maceration with the addition of neutral gas to stimulate gentle movements. In addition, a pumping over of one volume / day.

24 days of maceration.

Vertical pressing for special care to the presses.



THE CULTURAL PRACTICES



ALCOHOLIC DEGREE

13% (v/v)

THE BLEND

90%
Cabernet
sauvignon

10%
Merlot

THE AGEING

16 months of ageing:

40% in new oak barrels
40% in one-year old barrel
20% in amphorae TAVA

THE TEAM

Owner: Claire VILLARS-LURTON
Technical Director: Thomas BONTEMPS
Œnologist consultant: Éric BOISSENOT