

CHÂTEAU HAUT-BAGES LIBÉRAL 2023

THE VINEYARD

30 hectares. Gravels of clay and limestone soil around the property and deep gravels soil on the plots on the plateau close to the hamlet of Bages.
10 000 vines / ha.

THE CULTURAL PRACTICES



Agroécologie et Agroforestry

THE VINIFICATION

Intra-plot vinification. 24 days of maceration at 20°C-24°C, with the addition of neutral gas to stimulate gentle movements, for a soft and regular extraction.
Vertical pressing to bring a special care to the presses.

HARVEST DATES

From September 12th to September 30th



THE BLEND

86% Cabernet-Sauvignon
14% Merlot

THE AGEING

16 months:
40% in new oak barrels
40% in barrels of one wine
20% in ovoid concrete tanks and amphorae.

THE TEAM

Owner :
Claire Villars-Lurton
Technical Director:
Thomas Bontemps
Œnologist Consultant:
Éric Boissenot

THE YIELD

53 hecto / ha

ALCOHOLIC DEGREE

13,5 %

PH

3,48