



Wijnfiche

La Chapelle de Haut-Bages Libéral | Pauillac France (PAUILLAC) — 2018

Domain

Ch. Haut-Bages Libéral

The name Haut-Bages refers to the topographical designation of the highest point of the locality of "Bages", historic parcels of land that are among the highest quality in the Pauillac appellation. It was the Libéral family who, at the beginning of the 18th century, added their name to that of the estate. Over time, these fine connoisseurs brought together the best terroirs in the south of the Pauillac appellation and were rewarded in 1855 with the title of Grand Cru Classé. The château then passed from hand to hand until the arrival of Jacques Merlaut in 1982. Jacques Merlaut placed his daughter Bernadette in charge of the technical and commercial management of all his properties with absolute confidence. After her tragic death, Jacques turned to Claire, Bernadette's eldest daughter. Under her grandfather's wing, Claire was introduced to the intricacies of Bordeaux wine properties by the best of teachers. In 2000, Claire devoted herself, with passion and conviction, to give a voice to the great terroir of the Estate. From 2007, she was aided by a biodynamic approach and agroforestry techniques, which gradually enabled her to express the true nature of the Château. In 2017, Claire undertook major renovation work on the winery and historic buildings. The property no longer had to blush alongside its impressive Pauillac neighbours and can now devote itself to its raison d'être : the expression of its terroir, for the production of a great wine.

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. A pumping over of one volume / day. 24 days of maceration. Vertical pressing for special care to the presses. 12 months of aging.

Taste

A bright vintage. Notes of red fruits, mint, sweet and floral spices. Finely balanced and crispy.

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (70%), Merlot (30%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 16-17 °C

Taste profile: Smooth juicy

