



CHÂTEAU HAUT-BAGES LIBÉRAL
V I N T A G E 2 0 2 5

MINERAL PRECISION



CHÂTEAU HAUT-BAGES LIBÉRAL

Born from atypical climatic conditions, the 2025 vintage reveals itself with **remarkable finesse**. Faced with a scorching summer, the beneficial proximity of the estuary acted as a **decisive thermal regulator**. By protecting the vineyard from excessive heat, it allowed the grapes to achieve **excellent concentration** while preserving **outstanding mineral freshness** through optimal phenolic ripeness. Through the definition of its **tannic structure** and its **perfect balance**, 2025 clearly stands among the greatest vintages. This pursuit of excellence continues in the cellar through **highly precise ageing**. The result of four years of research conducted in partnership with the cooperage Taransaud, the use of premium barrels sourced from the finest French forests brings **absolute finesse** and **remarkable aromatic complexity** to the wine.



“Our work in agroecology, initiated 20 years ago, and in agroforestry, begun 6 years ago, once again demonstrates the exceptional resilience of our vines.

Despite challenging conditions, they drew upon their deepest resources to reveal the expression of our unique clay-limestone terroir in Pauillac, which over recent vintages has become the unmistakable signature of Haut-Bages Libéral wines.

The wine is juicy and mineral, approachable in its youth while also capable of developing beautifully over time.”

CLAIRE VILLARS-LURTON
OWNER



50%

of the vineyard lies on *limestone gravel soils bordering the estuary*. This unique terroir among the Classified Growths of Pauillac, *planted predominantly with Cabernet Sauvignon*, expresses remarkable *mineral tension* and exceptional *freshness*.

30%

of the blend is aged in *diamond-shaped concrete vats*. Thanks to precise sulphur management, these egg-shaped vats preserve the *natural freshness* of the fruit and enhance *the vibrancy* of our wines.

20 YEARS

since we began our work in *regenerative agriculture*. Now complemented by *4 hectares of vineyards planted in agroforestry*, the elegance of the tannins and the precision of the fruit only reinforce our commitment to continue along this path.

CHÂTEAU HAUT-BAGES LIBÉRAL 2025

THE VINEYARD

30 hectares of clay-limestone gravel surrounding the estate and deep gravel soils on the Bages plateau.

THE YIELD

32 hl/ha

THE VINIFICATION

Intra-Plot vinification. 23 days of maceration to 18°C at 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.

THE CULTURAL PRACTICES



Wine from organic grapes. From Demeter grapes. Agroecological and agroforestry practices.

THE BLEND

83 % Cabernet Sauvignon
15 % Merlot
1 % Cabernet Franc
1 % Petit Verdot

THE AGEING

12-16 month including :
35 % in new oak,
35 % in one-wine barrels,
30 % in ovoid concrete tanks.

pH:	Alcohol :
3,56	13,20 %

HARVEST DATES

From September 8th to 18th, 2025.



96-97 Pts

"Racy tannins and a salty undertone in the finish, such real energy."

James Suckling

96 Pts

"One of the best Haut-Bages Libéral I've tasted from barrel."

Decanter

95-97+ Pts

"Utterly divine aromatically. Somehow more vibrant than almost any other wine of the appellation"

The Drinks Business

94-96 Pts

"Château Haut-Bages Libéral 2025 is a vintage in which its terroir is fully revealed"

Alexandre Ma

94-96 Pts

"A mineral, vertical Haut-Bages-Libéral, full of pedigree and precision ."

Vinum

93-96 Pts

"Intense red-toned fruit, chalk, mint, white pepper and blood orange fill out the layers ."

Vinous - Antonio Galloni

