

CERES du Château Haut-Bages Libéral 2022

CSPC# 106041

750mlx12

13.5% alc./vol.

Grape Variety

100% Merlot

Appellation

Haut-Médoc

Website

<https://www.gc-lurton-estates.com/en/chateau-haut-bages-liberal.html>

Sustainability

Certified Organic since 2019 & Biodynamic.

Beyond organic and biodynamic agriculture, I wanted to convert the Vertheuil vineyard into agroecology and agroforestry.

Nearly 1000 trees will be planted on this 8-hectare plot. Each tree species is chosen on its synergy with the vine.

Plant covers are also put in place to promote biodiversity, regenerate soil life, and sequester carbon in the soil. And thus, fight against global warming. No pesticide residues. Made from Demeter grapes.

From this vineyard was born the cuvée Ceres, whose name means roman goddess of agriculture and fertility. Ceres is a wine without added sulfites, certified organic. Its style is pure, supple, airy in perfect harmony with nature.

I associated to this project, a renowned artist and landscape architect Francois Houtin to design the label: A vine climbing a tree, in other words the vine in its natural state.

General Info

The Libéral family governed Château Haut-Bages Libéral from the beginning of the 18th century. Over time, these fine connoisseurs have brought together the best terroirs of Pauillac. Placed in the hands of Claire Villars-Lurton in 1982, Château Haut-Bages Libéral enters an era that reconnects with ancestral, sustainable and virtuous viticulture.

Named after the roman goddess of agriculture and fertility, the cuvée CERES comes from a plot cultivated with agroecology and agroforestry practices. It reflects a philosophy that guides Claire Lurton and her teams in their daily relationship with the land, the vines, and the terroir. CERES is part of a global movement and a long-term commitment to winemaking that is both ethical and bold.

Winemakers

Winemaker: Bruno Ferragu. Oenologist consultant: Éric Boissenot

Vintage

In 2022, we had the warmest May, June, July and August in at least the last 15 years. September was also warmer than average, while after a frosty start April was normal. At times it was crazily hot, with a series of summer heatwaves on and off from mid-June through to mid-September (Cap Ferret on the coast at 41.9°C in mid-June was one of the many temperature records broken last year). Thankfully for the vines, and for us, the summer nights remained relatively fresh.

Likewise, every month from January to September, except June, saw less rain than the average and often much less – for example in the key ripening months of July, August and September. As for June, a 40°C heatwave on the 18th gave way to storms on the 20th. Typical of the unfair nature of growing vines, by the way, is that while the majority of vineyards were refreshed by these downpours with much needed water, others were struck by hail, with randomly calamitous results.

The impact of a year of high temperatures and low rainfall would normally result in wines with high alcohol and low acidity: highs and lows all round. And yet the vineyards – especially the better placed ones, as you'd imagine – held up incredibly well despite the ongoing drought. So what we should see are wines that are indeed layered with ripe fruit, and may well be high in alcohol, yet the best will still be refreshing and in balance.

Vineyards

8 hectares of merlot, on a single plot, located on the hamlet of Vertheuil, in Pauillac North. Soil: clay-limestone

Harvest

6 to 26 September

Vinification/

Maturation

Plot vinification. Maceration for 24 days with the addition of a neutral gas is accompanied by daily pumping over. Vertical pressing. Protection of musts from oxidation by nitrogen inerting during transfers. Aging lasts 6 months in raw concrete vats, without added sulphites.



Tasting Notes Ceres is a living and modern wine, which perfectly illustrates the revival of the property. Fruity notes on the nose, such as strawberry or redcurrant, with a mineral touch. Beautifully supple. This vintage seduces with its freshness and minerality, its purity and its fruity aromatic structure.

Serve with The wines of Chateau Haut Bages Liberal are best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau Haut Bages Liberal is also good with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta.

Production unknown

Cellaring Drink 2024-2030.
