

CHATEAU HAUT-BAILLY

CRU CLASSÉ DE GRAVES

2019 ENERGY

WEATHER CONDITIONS

Unprecedented weather and extreme seasons!

Winter 2019 was short-lived. After a particularly cold January, February was exceptionally mild (28°C). The early budburst (15 days in advance) gave us fears of spring frosts, which were fortunately avoided thanks to the nighttime mobilization of our team. On five separate occasions, fires were lit to fight against this risk (March 27th & 28th, April 13th, May 5th & 6th).

An unusual freshness in May slowed the growth of the plant and returned us to a traditional growing calendar.

Spring ended with several successive heat waves from the end of May, followed by two intense periods in June (26th & 27th) and July (22nd-25th).

The early summer weather accelerated the vegetative development and demonstrated the incredible resistance of the vine. Generous growth encouraged us to perform green harvests.

At the end of July, a providential storm during a period of drought gave us 40mm of rain and allowed a quick and homogeneous veraison, along with the cooler temperatures of early August.

Maturation developed in ideal weather conditions, with alternating warm and sunny days with cool nights.

HARVEST

After a fine summer and an exceptional month of September, the harvest took place from September 23rd to October 10th in favorable conditions.

A generous crop was handpicked by a high-spirited troop of cosmopolitan pickers.

The sugar concentration of the grapes, their phenolic richness and a natural acidity are signs of a great vintage.

The vinification took place at 24°C in order to preserve the perfect freshness and elegance despite the high degrees in alcohol.

WINES

Charming Merlots and structured Cabernets.

The wines are ripe, rich and aromatic. They offer balance, generosity as well as precision.

2019 is a wine of style and depth, a wine of balance, power and purity.

Harvest: September 23rd to October 10th

Blending Château Haut-Bailly 2019:

56 % Cabernet Sauvignon

36 % Merlot

4 % Cabernet Franc

4 % Petit Verdot