

CHATEAU HAUT-BAILLY

C R U C L A S S É D E G R A V E S

2016



Neal Martin
04/2017

It has a classic bouquet that is certainly less opulent and extravagant than recent vintages. This is more controlled and focused, beautifully delineated with blackberry, cedar and Earl Grey aromas that gently waft from the glass. The palate is medium-bodied with very fine-grain tannin, sappy with superb delineation and real weight and presence in the mouth. There is just the right amount of spice and salinity, the latter beckoning you back for another sip and there is a haunting pencil lead note that forms the closing credits on the aftertaste. **What a brilliant Haut-Bailly, perhaps the best that I have tasted in almost 20 years of tasting at this estate. 96-98**

Decanter

Jane Anson
04/2017

Hugely successful, a wine where the architecture becomes clearer with every minute that it remains in your mouth. Each strand of those softly-spun tannins really stands out, giving effortless support to the cassis, charcoal, tobacco and slate. Over it all, the most appealing, gently curling woodsmoke comes right on up through the palate. The whole effect is of a soft, caressing texture that manages to also be hugely intense. A wonderfully complex layering of flavours, absolutely no doubt that this is going to age beautifully. Drink: 2027-2050

97 pts

vinous

Antonio Galloni
04/2017

The 2016 Haut-Bailly is a huge, powerful wine that explodes in all directions. Black cherry, smoke, tobacco, licorice, menthol, incense and gravel are all pushed forward, but it is the wine's volume and pure intensity that stand out most. Readers will have to be patient, as the 2016 is likely to be a slow-maturing wine, but even today the phenomenal finish is a marvel. The 2016 is **a great Haut-Bailly in the making**. It will reward several decades of cellaring. **94-97+**



04/2017

Fruits très frais, petits fruits rouges, pointe tabac blond, floral. Tannins amples, beaucoup de matière, très joli touché de bouche, sapide, subtilement salin, pointe graphite. Beaucoup d'élégance. **19/20**



04/2017

This young wine shows such pinpoint precision with a full body, dense fruit and gorgeous intensity. Muscular yet toned and beautiful. It really builds on the finish. Very fine-grained. So long and beautiful. **Sophisticated power**. Oyster shell and iodine undertones. Traditional style yet with a modern interpretation. Savory. **98-99**



Roger Voss
04/2017

Firm tannins cannot mask the fact that this aromatic wine is gorgeous, rich and fruity. It has a powerful structure to sustain the black plum and berry flavors. It is **an impressive and concentrated wine, ready for the long haul. 96-98**



Philippe Maurange
04/2017

Le volupté de Haut-Bailly parle dans ce vin sans retenue. C'est un vin très puissant, mais enveloppé par une douceur exceptionnelle. Il offre du crémeux et de la sapidité. Ce vin possède toutes les qualités du 2010, sans la rigidité, ce qui le rend très séducteur. **Parmi les plus grandes réussites de l'appellation. 19-20/20**

SCHWEIZERISCHE
WEINZEITUNG
das Fachzeitschrift zum Wein. Seit 124 Jahren.

05/2017

Tiefes, dichtes, samtene, dunkles, komplexes Bouquet, schwarze Beeren, Korinthen, Tabak, Edelhölzer, schwarze Schokolade, fein Lakritze. Konzentrierter, vielschichtiger, kraftvoller, eleganter Gaumen, kräftige, dunkle Frucht, viel gutes Tannin, samtene, fein muskulöse Struktur, dichte, vielfältige Aromatik, sehr langer, kraftvoller Abgang mit vielen Rückaromen. **19/20**



Jeannie Cho Lee
Master of Wine

04/2017

This is an incredibly refined, elegant Haut-Bailly that has an enormous amount of detail, refinement and focus. There is gorgeous purity of flavors, wonderful depth and layers of dark berry fruit, fresh herbs and violets. Voluptuous without heaviness, a lightness on the palate despite the density and body. The wine is less than 14% alcohol, refined, elegant and classic Haut-Bailly. **97**

The 2016 gave the best showing of a young Haut-Bailly I've seen since the 2010. It's dense but open, rather than its typically backward and sometimes stolid self. It's creamy in feel, but has enough tension to drive through the superlong finish, pulling dark plum, cassis and graphite notes along. While Pessac-Léognan in general will be hard-matched to reach the heights the AOC hit in 2015, **this is one estate that may deliver a one-two punch of equally compelling wines in both vintages.**



Andrew Caillard MW
04/2017

Deep colour. Lovely concentrated blackcurrant flavors, superb fine grained tannins and underlying savory espresso, hint vanilla oak. Finishes with a fine plume of tannins. A dramatic wine where the fruit and textures intensify to the end with beautiful textural plume. Precision, elegance and exuberance give this wine a unique voice. **99**

Le Point

Jacques Dupont
04/2017

Nez racé, fruits rouges très mûrs, beaucoup de fond, trame serrée, savoureux, bien en place, doit intégrer l'élevage. **17-17,5/20**



04/2017

The most striking feature of the nose is the elegant floral perfume, all rose petal, peony and violet, intertwined with a pure fruit substance, in particular a plush black cherry and black plum character. The palate has a glorious texture at the start, with a supple and plush substance, very elegant, with a fresh acid lift, but it is not overly energetic, just very complete, harmonious, polished and long. It is a more elegant and reposed Haut-Bailly than I recall from other recent vintages, when the wine has tended to show more power at this stage, but this has excellent structure, the tannins ripe and fine-grained, hiding deep within the middle, showing only at the end. **17,5-18,5/20**



Panos Kakaviatos
05/2017

A gorgeous wine enveloping your senses with deep aromas of primary blackberry and red cherry fruit. Very clean and pure expressions of ripe fruit, the wine finely integrates its 55% new oak. The palate is nothing less than "noble" in texture, and its length and impressive precision make the word "racy" come to mind. Indeed, the prominent yet ripe tannin is extremely fine grained. **17**

Haut-Bailly peut être souvent dégusté sur la retenue, mais en 2016, c'est « le goût du bonheur », pour l'équipe du château. Et comme on les comprend. Pistils de pivoine, poivre noir écrasé, le nez est dense, mais net et précis. En bouche, on tisse un fil de soie, avec ses tanins très nombreux et d'une incroyable finesse, emporté par une énergie sanguine, des fruits noirs mûrs, une finale interminable. **Un grand parmi les très grands. 19,5-20/20 ♥**



04/2017

Rather floral nose. Ripe and broad. Quite chewy and structured. Cool and pretty dry. Pretty chewy! Lots of dynamism. **17**

Gault & Millau

l'expert gourmand

04/2017

Très beau nez de fruits noirs, fruits frais avec un boisé élégant. Juteux, frais, rond et moelleux presque avec une précision de tanins magnifiques. Finale longue, aérienne, floral, quelle délicatesse. Très grand potentiel de garde. Superbe. **18-19/20**



Christer Byklum
04/2017

Ruby. Dark fruits, blueberries, tighter, scented and floral notes far behind, detailed, violets, layered. Fresh acidity, ripe tannins, fresh, fruity, red blackberries, fresh and bright yet layered and intense, detailed, long. Stunning. **96-98**



Jeff Leve
04/2017

Deep in color, with intensity of fruit, silky tannins, length and volume. There is a lot going on here. On the attack, the wine opens with ripe, spice filled plums, moving next to darker fruits. The fruit and flavor builds in the mouth and really sticks with you. The refinement of the texture, depth of flavor and the purity of the fruit is what you'll notice, before being impressed with the length. **97-99**



Hugo van Landeghem
04/2017

Nog ietwat gereserveerd en discreet in de neus maar verluchten maakt onderliggende finesse vrij met bosbessen, bramen en een vleugje grafiet. Romige aanzet met intens fruit met hoge densiteit en samengehouden door een eminente fraîcheur die zich tot in de finale doortrekt. Nobele en suave tannine zorgt voor lange afdronk met finesse. **9,5/10**

CHATEAU HAUT-BAILLY

CRU CLASSÉ DE GRAVES

2016

LE BONHEUR

CONDITIONS CLIMATIQUES

Le millésime 2016 est une année d'extrêmes, de records et de quelques coups de chance. Deux situations extrêmes : un hiver et un printemps diluvien qui cumulent le total de pluviométrie de l'année (premier record) précèdent un été et un automne sec et radieux (2016 a battu les records de chaleur de 2014 et 2015 dans le monde). De janvier à mars, un hiver doux et arrosé entraîne un débourrement précoce. Les pluies se prolongent durant tout le printemps, accompagnées de faibles températures.

Trois coups de chance :

1. Une fenêtre météo magique (autour du 10 juin) dans un printemps humide permet une floraison rapide et régulière. Néanmoins le printemps capricieux a induit un millésime tardif, il nous faudra compter sur une belle arrière-saison. Or au 24 juin, alors que 80% des précipitations annuelles sont déjà enregistrées, le millésime prend un nouveau visage avec l'arrivée d'un été ardent. Le mois de juillet est marqué par des températures élevées et une absence totale de pluie.

2. Grâce aux deux petites pluies providentielles des 30 juillet et 4 août, la véraison conserve l'homogénéité observée à la floraison. Les conditions de plein été (l'ensoleillement est supérieur de 26% à la normale + contrainte hydrique) assurent une maturation progressive. Des records d'amplitude thermique sont enregistrés. La fraîcheur des nuits permet de préserver les arômes du fruit et promet une excellente synthèse des anthocyanes et une grande richesse aromatique. Malgré la sécheresse – déficit hydrique record (l'été bordelais le plus sec depuis 1893), le stress hydrique subi par la vigne reste modéré. L'ensemble des parcelles, y compris sur les grands terroirs de graves de la propriété, bénéficient d'un enracinement profond grâce au travail des sols. La vigne puise ses ressources dans les nappes phréatiques dont le niveau s'est rechargé au printemps.

3. Troisième coup de chance : une pluie miraculeuse tombe le 13 septembre et accélère le processus de maturation. Le feuillage reste vert et tonique jusqu'en octobre. La vigne est aussi belle qu'en 2015. Les doutes du printemps cèdent progressivement la place à l'euphorie.

VENDANGES

L'été, beau, chaud et ensoleillé, se prolonge en septembre et octobre – deux mois exceptionnels supplémentaires, nous permettant d'attendre la parfaite maturité de chaque parcelle. Les vendanges débutent le 26 septembre et se déroulent tranquillement et sereinement. Le ramassage des Merlots s'échelonne sur une dizaine de matinées jusqu'au 6 octobre. Nous attendons ensuite jusqu'au 11 octobre pour les Petits Verdots, les Cabernets Francs et les Cabernets Sauvignons. Soit une quinzaine de jours de travail répartis sur quatre semaines. Du sur-mesure pour de grandes et belles grappes ! Les grains de Merlots sont de jolie taille tandis que ceux de Cabernets sont très petits. La récolte est généreuse dans l'ensemble. Les raisins sont beaux.

Les VINS ont des couleurs profondes, des tannins ronds, une richesse phénolique. Les Merlots révèlent un fruit admirable, les Cabernets une qualité de tannins et une texture exceptionnelle. 2016 est fruité, concentré, puissant et élégant. Les grandes années viennent toujours par paire...

Dates des vendanges : 26 septembre – 18 octobre

Assemblage Château Haut-Bailly 2016 :

53% Cabernet Sauvignon

40% Merlot

4% Petit Verdot

3% Cabernet Franc

Assemblage La Parde Haut-Bailly 2016 :

47% Merlot

47% Cabernet Sauvignon

6% Cabernet Franc

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2016

LE BONHEUR

WEATHER CONDITIONS

The 2016 growing season was marked by extremes, records and luck. The two extreme situations were torrential rain in winter and spring amounting to a full year's normal precipitation (the first record), followed by a tremendously dry, sunny autumn (2016 was even hotter around the world than the previous record holders, 2014 and 2015). Wet, mild weather from January to March brought about early bud break. The rain continued throughout the spring, accompanied by low temperatures.

Then three lucky breaks occurred:

1. A wonderful window of opportunity opened up during the wet spring; it was wide enough to enable flowering to take place quickly and evenly. Capricious spring weather nevertheless implied a late-ripening year, so we very much hoped for a fine Indian summer. Fortunately, beautiful warm weather set in beginning on June 24th, by which time 80% of the precipitation in 2016 had already been recorded. On the contrary, the month of July will be remembered for high temperatures and the total absence of rain.
2. Thanks to two light showers on July 30th and August 4th, véraison (colour change) took place as evenly as flowering did. Conditions at the height of summer (26% more sunshine than usual, accompanied by water stress) were ideal for ripening. In addition, the temperate range, i.e. the gap between highs and lows, set new records. Cool nights locked in fresh fruit aromas and were conducive to the synthesis of anthocyanins. Despite drought conditions (this was the driest summer in Bordeaux since 1893), water stress was only moderate. Vines in all plots, including the estate's great gravel terroirs, took advantage of deep rooting enhanced by working the soil. The vines were thus able to seek nourishment from a water table filled to the brim by spring showers.
3. Third lucky break: miraculous rainfall on September 13th giving a new impetus to ripening. The leaves stayed green until October and the vines looked every bit as beautiful as in 2015. The doubts we had in spring gradually gave way to joy.

HARVEST

The beautiful, warm, sunny weather continued into September and October. These two outstanding months enabled grapes in every plot to reach perfect ripeness. Picking began on the 26th of September and there was no need to hurry. Merlot grapes were harvested over ten mornings, until the 6th of October. We waited until the 11th of that month to start on Petit Verdot, Cabernet Franc, and Cabernet Sauvignon. This amounted to fifteen days of picking spread over four weeks, during which gorgeous, large bunches could be picked at the ideal moment! The Merlot grapes were big, whereas the Cabernets were very small. Yields were generous, on the whole, and the fruit was in superb condition.

The WINES are deeply-coloured, with round tannin and high phenolic content. The Merlot wines have wonderful fruit, whereas the Cabernets display high-quality tannin and an extraordinary texture. 2016 is fruity, concentrated, powerful, and elegant. Great years always come in pairs...

Harvest dates: September 26 – October 18

Blend of Château Haut-Bailly 2016:

*53% Cabernet Sauvignon
40% Merlot
4% Petit Verdot
3% Cabernet Franc*

Blend of La Parde Haut-Bailly 2016:

*47% Merlot
47% Cabernet Sauvignon
6% Cabernet Franc*



GRAND VIN DE BORDEAUX

CHATEAU HAUT-BAILLY

GRAND CRU CLASSÉ

PESSAC-LÉOGNAN

2016

MIS EN BOUTEILLE AU CHATEAU