

# CHATEAU HAUT-BAILLY

CRU CLASSÉ DE GRAVES

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*January 2009*

## THE HISTORY OF CHATEAU HAUT-BAILLY

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Haut-Bailly is situated on the left bank of the Garonne, south of Bordeaux in the commune of Léognan - home of the 16 Graves Crus Classés. It sits on a high ridge above the small winding road from Leognan to Cadaujac.

Careful research in the archives of Haut Bailly reveals the ancient origins of this estate. Already, in 1461, vines were cultivated on this spot which at the time was known as « Pujau » (« small height » in Gascon) to underline the topography of its exceptional terroir. The basis for the modern vineyard can be traced back to 1530, under the governance of wealthy Gascon merchants: the Goyanèche and the Daitze families. For several decades, these two families began buying up prime plots of land. A 'bourdieu' (the old name for a wine château in Bordeaux) was soon created.

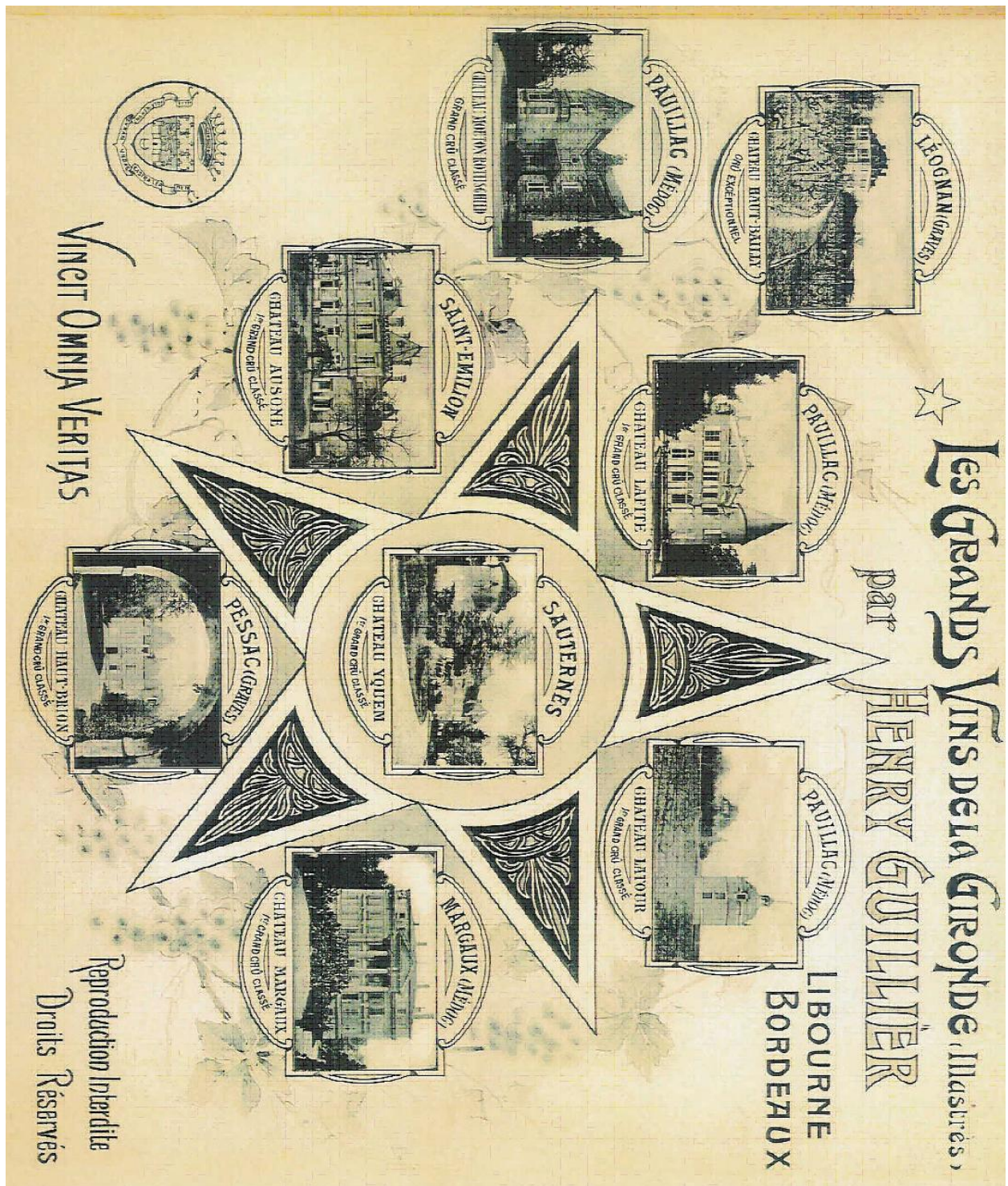
Around 1630, a Parisian banker, Firmin Le Bailly and his partner Nicolas de Leuvarde, great admirers of the Grave wine, bought the property of 36 hectares. Le Bailly gave his name to the estate and after he died, his widow and son, Nicolas, retained ownership of the vineyard until forced to sell it to one of their creditors, Jean de Caixon. He in turn gave it to his daughter as a wedding present. In the eighteenth century, the estate was acquired by two well-known local politicians: Christophe de Lafaurie, Baron de Monbadon and a member of the Bordeaux parliament, and his son, Laurent, who was elected Mayor of Bordeaux in 1805. Eight years later, the property was sold by their heirs.

In 1872, the property was purchased by Alcide Bellot des Minières, a man of prodigious energy, who was fascinated by science and paid great attention to new viticultural techniques. His arrival coincided with the terrible epidemic of vine blight that decimated Bordeaux vineyards at the end of the nineteenth century. However, rather than graft his delicate vines onto phylloxera-resistant American root stocks, a remedy favored by most other Bordeaux vintners but one that Bellot des Minières feared might produce wines of lesser quality, he decided to fight the disease by washing each vine in a copper-sulphate solution. Nicknamed 'King of Vintners' by his contemporaries, Bellot des Minières enlarged the estate and built the chateau as we know it today. Thanks to his efforts Haut-Bailly reached first-growth price-levels and commanded such prices until the 1940's. Following his death, his widow and daughter continued to manage the estate until it was sold in 1913 to Frantz Malvezin, a geographer by training, author of a number of books, and editor of L'Oenophile. When Malvezin died in 1923, the property changed hands many times and in 1955 it was acquired by Daniel Sanders, a Belgian wine merchant from Barsac (Gironde). Although the estate was suffering from years of neglect and the vineyard was reduced to 10 hectares (25 acres) Sanders was convinced of its potential and set about the enormous task of renovating the property. In 1979, his son, Jean, took over the management of the vineyard and continued to improve the reputation and prestige of the wine.

Almost 20 years later, the property was purchased in 1998 by Robert G. Wilmers, a Harvard-educated American banker and Chairman of M & T Bank, who had spent part of his childhood and professional career in Belgium, and his French wife, Elisabeth. Under their ownership and direction, major improvements have been made to the physical plant and to the wine-making equipment, while the chateau, which had become almost derelict, has been completely restored. Today, Haut-Bailly is one of Bordeaux's most respected vineyards and the day-to-day management of the estate is the responsibility of Veronique Sanders, the fourth generation of her family to be associated with Haut-Bailly.

Illustration by Henry Guillier : Haut-Bailly, an exceptional growth on a par with the "firsts"

The following page dates from the beginning of the 20th century and describes the Great Wines of the Gironde. Haut-Bailly is mentioned as being the only Graves, together with Haut-Brion, capable of being ranked among the Classified Bordeaux First Growths. The price at which Haut-Bailly was being sold for at the time confirms this position. The title "Crû exceptionnel" was in fact printed on the château label until 1987...



## A UNIQUE TERROIR

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Haut-Bailly has a unique terroir and it is this which gives its wine such remarkable character and elegance. It is hard to translate terroir into a single English word since it encompasses topography – where a vineyard is situated, climate – sun, heat, rain, wind, humidity, and the soil in which the grapes are grown.

Situated on a high ridge of land with excellent drainage in the commune of Pessac-Léognan – home of all the Graves Crus Classés – Haut-Bailly has a oceanic micro-climate. The soil is sandy and mixed with gravel, resting on a layer of sandstone that is petrified with the remains of prehistoric fossil shells. There are 28 hectares (69 acres) of planted vines on one piece of land, with a vine-density of 10,000 per hectare. Fifteen percent of the vines are more than 100 years old – a mixture of Cabernet Franc, Merlot, Malbec, Petit Verdot, and Cabernet Sauvignon – and the remainder of the estate is planted with 65% Cabernet Sauvignon, 25% Merlot, and 10% Cabernet Franc. The vineyard is managed according to strict tradition and chemical weed killers are never used. Spraying is carefully limited, the soil is ploughed and weeded with hoes, and the grapes are picked entirely by hand.

In 1998, Denis Dubourdieu, professor of oenology at Bordeaux, conducted an in-depth pedological study of the soil and subsoil in the vineyard in order to analyze its special characteristics and to recommend the variety of grape best suited to be grown on each plot of land. His findings confirmed that Haut-Bailly has a vast mosaic of soil types and a multiplicity of terroir which, combined with environmental and climatic conditions, is ideally suited to growing grapes of great finesse. It is this, in a word, that explains the complexity and aromatic richness of the wines of Haut-Bailly.

## VINIFICATION

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In order to grow and harvest grapes of impeccable quality, the volume of production is intentionally limited. Nothing is too good for the 'first wine' – be it vigorous pruning, crop thinning when necessary, and picking the entire harvest by hand. Once the grapes are picked, they are subjected to the strictest sorting controls, first in the vineyard, next in the winery before being de-stemmed, and finally on a vibrating table following de-stemming. Thermo-regulated vats of different capacities (30, 60, 90, 120 or 180 hecto-liters) ensure that grapes grown in different parts of the vineyard and picked on separate days are kept separate from the time they are picked until vinification is completed.

Cement tanks are used for wine-making and the assemblage and bottling is done in stainless steel tanks – a good example of how tradition and modernity go hand in hand at Haut-Bailly. Alcoholic fermentation lasts eight to ten days and is followed by maceration. This lasts about three weeks during which time the wine is never overheated. Malolactic fermentation takes place in the barrel and the assemblage or blending of the wine only takes place at the conclusion of a number of tastings.

Since 1998, when Robert Wilmers and his wife, Elisabeth, acquired Haut-Bailly, they have upgraded the vineyard and made extensive improvements to the winery. All of the wine-making equipment now meets the highest technical standards. The new vintage is stored in oak casks and allowed to mature for 16 months and each year, between 50% and 65% of the barrels are replaced, depending on the vintage. Three cellars have been built to accommodate the wood-aging process and the two vat houses have been reconfigured to eliminate any unnecessary handling of the grapes during the wine-making process. The vat house which stores the tanks and barrels has been doubled in size and the number of small vats, both stainless steel and concrete, has been increased by a factor of x 4 so as to ensure a greater level of precision in the vinification of each grape parcel. The interior of the barrel cellar has been greatly expanded and holds a new tasting-room, while another cellar has been converted into a much larger reception room, where wine professionals and wine lovers from all over the world come to taste and sample the latest vintages.

For many years, Professor Emile Peynaud was the consultant oenologist at Haut-Bailly. In 1990, Professor Pascal Ribéreau-Gayon became wine-making consultant to Haut-Bailly and in 1998, he was joined by Professor Denis Dubourdieu. In 2004, Jean Delmas became a member of our consulting team.

## THE WINES

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CHATEAU HAUT-BAILLY: This wine has a distinctive style that harmoniously combines classicism with modernity, elegance, finesse and softness with structure. Elegance and finesse are the secret of its charm giving it a character that is aristocratic, rich, and extraordinarily soft in spite of a high proportion of Cabernet. Haut-Bailly has great aging potential and consistently wins praise from experts who agree that it offers complex pleasure and a richness that is neither aggressive nor ostentatious.

LA PARDE DE HAUT-BAILLY: A true second wine and one of the first ever to be made at a Bordeaux vineyard. Created in 1967, it was originally called Domaine de la Parde; but in 1979 was renamed La Parde de Haut-Bailly. Made from the grapes of young vines and the best press-wine, it is aged in the barrel for twelve months and subject to the same draconian selection controls as a first wine. Over time, La Parde de Haut-Bailly has developed its own personality, displaying a pleasant silky texture on the palate and achieving a style of elegance and refinement. Although its softness and forward aroma mean it can be drunk sooner than Haut-Bailly, it also has good aging potential.

PESSAC-LEOGNAN was created in 1987. It is the third wine of the estate and a generic wine.

## THE MANAGEMENT TEAM

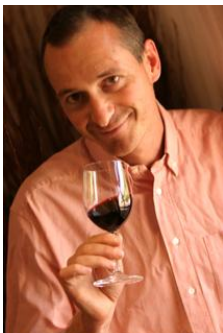
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ROBERT G. WILMERS, the owner of Chateau Haut-Bailly, is Chairman of M & T Bank Corporation, the eighteenth largest bank in America with assets of \$55.1 billion. He graduated from Harvard College and attended the Harvard Business School. After working in industry and banking in New York City, he served in the City government and then worked at J.P. Morgan Bank. Since May, 1983, he has headed M & T Bank. He was a director of the Federal Reserve Bank of New York for six years and now serves on the board of directors of the Business Council of New York State Inc., the Financial Services Roundtable, and The Andy Warhol Foundation. He is also a director of New York's Vivian Beaumont Theater at Lincoln Center.



In 1998, at the age of 30, VERONIQUE SANDERS became the general manager of Haut-Bailly, making her one of a very small number of women in charge of a vineyard and the fourth generation of her family to be associated with Haut-Bailly. After two years of preparation at the Grandes Ecoles françaises, she obtained a Master's degree in economics at the Sorbonne. She worked for Nina Ricci in Paris and Publicis-FCB in Paris and Prague before returning to Bordeaux in 1997 to obtain her DUAD diploma from the Faculté of Oenology. In 2006, she was chosen to serve as Présidente des Crus Classés de Graves.



GABRIEL VIALARD, technical manager, grew up in Pauillac where his family owned Château Clerc-Milon. He received his diploma from the faculty of Oenology of Bordeaux in 1989 and completed his training at Château Mouton-Rothschild. He came to Haut-Bailly in 2002, where he is responsible for the vineyards and the cellars, and has been actively involved in the renovation of the property.

## THE STAFF

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## GENERAL & TECHNICAL INFORMATION

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Proprietor	Robert G. Wilmers
President of the Supervisory Committee	Jean Sanders
General Manager	Véronique Sanders
Technical Manager	Gabriel Vialard
Consultant oenologists	Professor Pascal Ribéreau-Gayon Professor Denis Dubourdieu Jean Delmas
Size of estate	33 hectares (79 acres)
Size of vineyard	30 hectares (69 acres)
Planting density	10,000 vines/ha
Average age of vines	35 years
Particularity	15% very old vines (90 years)
Soil	Tertiary Pyrenean slipped sand and gravel
Subsoil	Faluns
Grapes planted	64% Cabernet-Sauvignon, 30% Merlot 6%, Cabernet franc
Harvesting	Manual
Winemaking	Vat house: part stainless steel, part concrete
Thermo-regulation	All vats thermo-regulated
Length of vatting	Three weeks
Aging	50-65% new barrels
Length of barrel aging	16 months
Other wines	La Parde de Haut-Bailly (second label) Pessac-Léognan (generic wine, third label)
Average production	160,000 bottles/year (all wines)
Marketing	Via the Bordeaux trade
Export	Belgium, England, Switzerland, Germany, Asia, USA
Cellar and vineyard visits	By appointment



## THE GREAT YEARS OF THE 20TH CENTURY

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1900	Legendary
1916	Elegant
1918	A perfect wine
1921	Splendid
1928	Splendid
1929	Splendid
1945	Powerful, rich, and slow to mature. A very fine vintage
1947	The reverse of 1945 – soft and ready to drink earlier
1955	Rich but well-balanced – a wine that has aged marvellously
1959	Soft like the 1947 – balanced, and extremely pleasant
1961	The best post-war year to date. A vintage for very long cellaring
1964	Rich and powerful but with less acid balance than the 1961
1970	Powerful, plentiful, promising
1985	Round and charming, very great length
1989	Dense and charming
1990	Powerful, rich and splendid
1995	Generous, great style
1996	An undoubted classic
1998	Exceptional Merlots, velvet and charm
2000	Legendary

## 2008 VINTAGE

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### SMALL YIELDS

April 2008 was particularly cold (with a morning frost of -2.5°C on Monday 7) but the vineyard of Haut Bailly once again was able to benefit from its excellent position raised, on an outcrop that protects it from frost. Only a few parcels located on the lowest parts of the property were lightly affected.

Rain during May caused some disruption to the flowering, leading to some poor fruit set and uneven grape size, and threatened to bring rot. Happily, July was dry and beautiful, and the good weather kept any disease at bay. Conscientious vineyard work ensured a good aeration of the bunches and formed a protection against any rot setting in later in the season.

Because of this delicate flowering period, yields were low.

### THE INDIAN SUMMER !

Besides the first and last weeks, we will remember August 2008 as a pretty miserable month. The late colour change (veraison) of the merlots (from August 5 to 20) was followed by that of cabernet – which was at least more homogenous, between August 15 and 25. Both of these were around two weeks behind their usual schedule.

But this was followed by exceptional, and particularly dry, months of September and October, which meant the grapes reached perfect maturity, and showed high degrees of potential alcohol (13.5° to 14.2° for the merlots, and around 12.5° for the cabernets), equal to both 2005 and 2006. The acidity levels remained fairly high because of the moderate summer temperatures. The grapes themselves were smaller than in the preceding vintages, which contributed to a real concentration of flavours once the grapes were in the vats.

### LATE HARVEST

The 2008 harvest will remain in the history books as one of the longest and latest of the decade: 10 days of grape picking spread out over 5 weeks! The harvest began on September 25 for the youngest merlots, while the last cabernet sauvignons were brought in from October 17 to 23, in perfect health.

Low yields and a late year are a strong indication of excellent quality. The 2008 vintage is rich in colour, has great vivacity, structure and balance, with velvety tannins that are seductive and powerful: both striking and soft!

## 2007 VINTAGE

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### EARLY FLOWERING

Flowering took place more than three weeks earlier than usual thanks to an early spring and a very warm April. However, more than average rainfall in May caused a high risk of mildew. This called for constant attention and quick reactions from the vineyard workers.

Furthermore, cool overcast weather during the summer slowed down grape growth and caused the vines to lose their initial advance. Fortunately, though, the weather throughout September and October was ideal, with beautiful sunny days and cool nights.

### A LATE HARVEST

The harvest began on 21<sup>st</sup> September with the picking of a plot of young vines. This was followed by the magnificent Merlot grapes between 27<sup>th</sup> September and 2<sup>nd</sup> October. Our best Cabernet Sauvignon had to wait until the second week of October before they reached optimum maturity.

Thanks to a series of anticyclones in late summer, the grapes had a total of 130 days to ripen after flowering instead of the usual 100. This long growing season compensated for an unusually chilly August.

### MAGNIFICENT CABERNETS

Thanks to careful winemaking and gentle extraction, wines of great balance and structure, with an excellent polyphenol content, were produced. At the end of malolactic fermentation, the wines were very smooth and round.

The deeply-coloured, concentrated, and powerful Cabernet Sauvignon wines constitute the backbone of this year's wine. Together with the softness of the Merlots, they are sure to form a very balanced and elegant blend.

## PRESS

*E-Robert Parker, Neal Martin, April 2008*

*No attack from mildew – July some green harvest. A deep black/purple colour. Good intensity on the nose of plumscented fruit with blackberries and raspberries. Very clean and ripe with good minerality. Lovely silky tannins on the palate, full-bodied, lovely mouthfeel, quite floral. Good delineation, blackberries, briary and boysenberry. Lighter on the finish but the aftertaste is evidence of the fine, physiologically ripe tannins.*

*Touches of cedar on the finish. Very feminine for Haut-Bailly and one that should build nicely by the time of bottling. 90/92*

*International Wine Cellar, May/June 2008*

*Fresh ruby-red color. Cabernet-dominated aromas of dark plum, tobacco, menthol, licorice and flowers, lifted by pepper and mint nuances. Offers good intensity but moderate flesh, with the pepper and spice notes contributing to an impression of grip. 88-90*

*Decanter, June 2008*

*Deep ruby. Coconut oak nose. Savoury, mineral fruit, with good intensity. Good persistence, ripe fruit and well handled oak. One for mid-term drinking. 2012-2020. 17/20*

*Winedoctor, April 2008*

*A fine presence of sweet fruit and honeyed oak here, brambly, fine and crunchy. Good substance, and with a nice weight through the midpalate. It has a fine, textured quality, with a slightly gritty fruit. Nice, gentle, but with a good substance. Nicely balanced. 15.5 – 16.5+ /20*

## 2006 VINTAGE

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WEATHER AND HARVESTING : The weather was exceptionally dry in 2005 and, although it rained in March, spring was one of the driest on record. Flowering began with the Merlot grapes from May 29th to June 2nd, closely followed by Cabernet Sauvignons. High temperatures and almost no rain in June favored pollinization and the formation of beautiful bunches of small grapes, promising an abundant crop.

A heat wave in July interrupted vine growth but came just at the right time. Overcast skies and cool temperatures in August helped ripen the grapes and maintain a satisfactory level of acidity and good aromatic potential. Two weeks of beautiful weather at the beginning of September (37-38°C) was extremely beneficial and testing done in the vineyard indicated alcoholic and polyphenolic levels identical to those of 2004 and 2005.

The harvest began on September 13th with the picking of a superb plot of young Merlots. The remaining Merlots were picked between the 18th and 23rd, followed by the Cabernet Franc beginning on the 25th, and the Cabernet Sauvignon from September 27th to October 5th. Thanks to the careful work that had been done on each vine during the year, all the picked fruit was healthy, aromatic and perfectly ripe.

Traditional cultivation methods such as digging and ploughing between each row of vines are done every year at Haut-Bailly. This encourages deep rooting and is a crucial factor in avoiding the splitting of skins and rotting grapes should rain arrive late in the season. These techniques proved particularly critical in 2006.

THE WINE : The 2006 vintage has very deep colour, an intense fruity character and, somewhat surprisingly, an impressive tannic structure. The Merlots are smooth and the Cabernet Sauvignon powerful. This vintage will undoubtedly be well-balanced, silky, and elegant. In short: a great wine and a credit to its *terroir*.

### PRESS

*Decanter, juin 2007*

*Dense purple. Nose floral, fragrant. Palate has sweet, juicy, fine fruit under a firm tannic structure. Needs time.. Good length. 2015-27. \*\*\*\* 17.5*

*eRobertParker.com - Neal Martin, may 2007 :*

*Tasted at a negociant and in London. A very pure nose of blackberry, blueberries and raspberry although it is lacking just a little delineation at this primordial stage. Touch of fresh tobacco developing in the glass. The palate is impressive with ripe black fruits, toasty tannins, superb balance and focus. Great persistency, this is an absolute joy even at this stage. Clean, crisp finish with superb persistency. Black cherries, blueberries, a lot of vanillary oak but balanced by the intensity of fruit. Bravo! Tasted April 2007. (93-95)*

*Wine Spectator online, may 2007*

*Gorgeous nose, with fantastic aromas of minerals, berries and dark chocolate. Full-bodied, with supersilky tannins and lots of gorgeous fruit. Very long and refined. Very close to the 2005. This shows wonderful and length for the vintage.—J.S. 92-94*

*Wine Advocate - Robert Parker, April 2007 :*

*This is historically one of the most ethereal and elegant wines of Bordeaux, and under the new proprietor, American banker, Robert Wilmers, backed up by Véronique Sanders, the granddaughter of the former proprietor, Daniel Sanders, Haut-Bailly is making its finest wines in nearly three decades. The 2006 boasts a dark ruby color along with a stunning bouquet of charcoal embers intermixed with sweet black cherry and black currant fruit, beautifully integrated, subtle oak, medium body, and a gorgeous texture. Despite impressive fruit intensity and impeccable length, it remains light on its feet. This classic Graves tastes like the Cheval Blanc of Pessac-Léognan. Anticipated maturity: 2012-2030 (91-94)*

## 2005 VINTAGE

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WEATHER AND HARVESTING : Very low temperatures at the end of February and early March and very little rain delayed budding by three weeks. Hot dry weather at the end of May caused an explosive start to vegetation. Early flowering of the Merlots (May 25 - June 2) was closely followed by the Cabernets (May 30 - June 8). Slight hydric stress at nouaison (formation of the fruit) stunted the berries, presaging a short harvest. High temperatures and drought accelerated the ripening process and pigmentation of the wood before veraison (colour change) indicated early accumulation of the anthocyanins and tannins in the grapes. The harvest began on September 14 and finished on October 11. Exceptionally hot weather continued throughout this period, with picking taking place two days a week for five week, usually in the mornings so as to avoid the peak heat of the day.

THE WINE : The degree of ripeness in the grapes was remarkable, with natural alcohol levels of 14% for the Merlots and 13% for the Cabernets, something which had never happened before at Haut-Bailly. A very low yield (41 hl per ha.) but prodigious results. Emil Peynaud's maxim: "an exceptional vintage is a vintage obtained in unusual weather conditions" applies perfectly to the 2005 vintage. It has power, freshness, balance and elegance, and shows every indication of becoming a legendary vintage.

### PRESS

*The Wine Advocate, Robert Parker, Mai 2008 :*

*Haut-Bailly's American proprietor, Robert Wilmers, backed up by the brilliant Véronique Sanders, continues to go from strength to strength. A fabulous example of this estate, the 2005 is a ethereal, delicate, finesse-styled offering with intensity as well as richness. It has all the concentration one could want, but it comes across as gorgeously elegant and sublime because of its combination of delicacy, power, and depth. Beautiful raspberry, black cherry, currant, graphite, and scorched earth notes are subtle, but provocative, in the mouth, there is a good acidity. Medium body. Ripe tannin. And terrific length. This is a beauty of haute couture from Pessac-Léognan. Anticipated maturity: 2015-2035*

*The Wine Spectator – James Suckling (April 2006) – Gorgeous blackberry and chocolate aromas with hints of spice. Focused and refined nose. Full-bodied with ultra-fine tannins and a long, long finish. Lovely fruit. This is up there with the 2000. (92-94)*

*Wine Journal (April 2006) – A very sweet ripe feminine nose of black cherries, strawberry and rose petals. Something Margaux-like about it. Very good definition. Structured palate, again quite masculine, conservative even. Good acidity. Blackberry and tobacco on the finish. Good length. A long-term H-B. Again, it will come into its own after barrel-aging.*

*The Wine Advocate – Robert Parker (April 24, 2006) – This is the finest Haut-Bailly (2005) I have ever tasted, although I suppose the 1900 or 1928 may have possessed similar qualities at the same age. Quintessentially elegant and rich, with surreal lightness and delicacy, it displays an inky ruby color and beautiful aromas of sweet raspberries, black currants, flowers, graphite, and minerals. Medium-bodied and stunningly concentrated with moderately high but sweet tannin, this modern day legend represents a new reference point for this estate. 2012-2030 (93-95)*

*Jancis Robinson (April 14, 2006) – Sappy, savoury, essence of Graves (Pessac-Leognan). Lively mouthful of fresh, not overripe fruit that spreads seductively across the palate – not especially complex but with tannins underneath. Very supple and more-ish. Drink me, says this wine. Drink 2013-27 (17+)*

*Decanter (April 13, 2006) – Lovely precision of fruit. Vibrant dark fruit notes. Reserved but intense. Clean and fresh with firm, fine tannins. Suave medium-bodied texture. Drink 2013-2030 (18) \*\**

## 2004 VINTAGE

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**WEATHER AND HARVESTING :** Early frost at the beginning of November caused the leaves to fall prematurely. As a result, the winter tasks (pruning, cutting out wood, bending canes, trimming) began early and continued to the end of March. Despite a fortnight of warm weather in February, March was cold and rainy and budding was delayed by two weeks. Although frost was over by late April, vegetation did not take place until the end of May. A cool spring with almost no rainfall and the late flowering help explain the exceptionally high level of polyphenols in the 2004 vintage. After three years of low productivity, the 2004 harvest was extremely abundant. Moderate heat in July delayed ripening (bunch-thinning helped the more heavily loaded vine-parcels) but hot, dry weather in September allowed the grapes to reach maturity in perfect condition. The Merlots were picked between September 27 and October 4, while the picking of the Cabernet Francs and the Cabernet Sauvignons continued until the second week of October.

**THE WINE :** The exceptional phenolic potential of the grapes was evident from the first remontage () After malolactic fermentation, the structure of the Merlots and the velvety character of the Cabernet Sauvignon tannins led us to expect exceptional results from the assemblage of the different grapes. The wine showed a very intense colour and had an impressive tannic content. The 2004 vintage was a very late, high-volume harvest (roughly 50 hl per hectare.) It is well-balanced, dense, refined, elegant, complex, and classic.

### PRESS

*The Wine Advocate -Robert Parker (April 2005) – This is an estate to watch now that American banking king pin, Robert Wilmers, has turned loose a brilliant team that includes the “retired” Jean-Bernard Delmas of Haut-Brion as a consultant. One of the finest Haut-Bailly produced in many years, the 2004 is a wine of great class, nobility, and pedigree. A deep ruby/purple colour is accompanied by subtle scents of smoky oak, sweet raspberries and kirsch. It possesses medium body, impressive precision, a beautiful texture, a gracious mouth feel, no hard edges, and a long, subtle finish. A brilliant effort for the vintage, it should be at its apogee between 2009-2020. 91-93.*

*Fine Wine (July 2005) – One of the most resounding successes of this vintage from an appellation that has itself performed particularly well. Admirably complex fruit with aromas of spice, plums, cedar, liquorice and red berries. Majestically balanced body. Uncommonly perfect, textbook tannins. Sumptuous length. A wine that is the noblest expression of a great terroir: Jean Delmas, now retired from Haut-Brion, has had a hand in this. 18.5/20*

*Decanter (June 2005) – Deep purplish hue. Attractive fruit character, sweet, ripe with good density. Fine grained tannins. Lots of potential. Drink 2009-2022.*

*Jancis Robinson (April 2005) – Neat, lively, well-focussed nose. Bright fruit, definitely Graves. Fine tannins. Quite vibrant ; should not surely be reproached for being “only” medium weight. 17.5/20*

*Wine International (September 2005) – There is a sense of a crescendo up to this wine. It is the summit (so far) of the improvements at Haut-Bailly. It is balanced, ripe and dense. Those tannins are still very present, but ripe. The fruit is ripe berry and plum, with just a touch of candy. Of course it's not ready, not even in bottle. But when it is, it will be classic Haut-Bailly. Drink 2010-2005 92/100*

## 2003 VINTAGE

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**WEATHER AND HARVESTING :** The summer of 2003 was exceptionally hot and the growth cycle for the Merlots and the Cabernets began very early during the first week of a heatwave (June 20 - 29). Light de-leafing was performed from mid-June to mid-July and véraison (colour-change) in 2003 was early and uniform. Ten days of extremely hot weather in early August (max. temp. close to 42°C) was most unusual for this region but thanks to a few isolated storms in mid-July and mid-August the vines did not suffer any violent hydric stress. The harvest began three weeks earlier than usual and was fairly well spread out so that each parcel was picked at perfect maturity. The young Merlots were harvested on September 3 and 4, the older Merlots on September 10 and 11. The Cabernet francs were picked in two days the following week and the Cabernet Sauvignons were harvested from September 22 to 27.

**THE WINE :** Rather low acidity during vatting (characteristic of a hot summer) indicated it might be difficult to stabilize the wine. However, during alcoholic fermentation, the acid levels balanced out probably as a result of redistribution of the acids during maceration. The grape berries, undersized and thick-skinned, yielded a deep-coloured juice, low in volume. Maceration was carried out gently over a three week period and malolactic fermentation was finished quickly. Haut-Bailly 2003 is characterized by very ripe tannins, a dense and velvety substance, surprising freshness, and beautiful balance. All this despite the atypical weather conditions which resulted in a very low yield hardly more than 40 hl per hectare.

### PRESS

*The Wine Advocate (April, 2005) – Deep ruby purple with wonderful nose of roasted herbs and scorched earth, this wine has sweet cherry and black currant fruit notes along with hints of graphite and toasty oak. While pure, rich, and more powerful than usual, it remains elegant and precise. Anticipated maturity: 2009-2023.(90-92)*

*Fine Wine (June 5, 2004) – Dense cedar and mineral bouquet with more wood showing than usual; well-balanced, fresh medium-weight with a refined tannin nicely supported by the fruit. Light, ripe, dry and gently mineral flavour, quite complex and with good scented length.*

*Decanter (June, 2004) – Highly recommended. Velvety structure, lovely crushed berry fruit, ripe cabernets and floral/fragrant expression, high tannins. A complete, elegant wine. Drink between 2009-20. \*\*\*\**

*The Vine (May, 2004) – Very good colour. Rich, not too astringent, this is a lovely example. Fullish body. Ripe tannins. Long and full of fruit. Surprisingly fresh. Lovely ripe finish. Drink from 2001.*

*Quarterly Review of Wines (Winter 2004/2005) – Dark, soft hue with bright glints. Gloriously soft, fruity aromas on the nose, spices and licorice with tannins very well integrated. Delicious already at this stage, yet built to last. A remarkable achievement.*

## 2002 VINTAGE

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**WEATHER AND HARVESTING :** The weather during the summer was generally overcast with lower than average temperatures. However, an exceptionally fine late season delayed ripening of the grapes and saved the 2002 vintage. Slow development of the tannins plus high acid content resulted in a longer than usual picking period and more than three weeks elapsed between picking the first Merlots on September 20 and the last Cabernets on October 15.

**THE WINE :** A vibrating table fitted with a sifting-grid behind the stemmer proved indispensable for eliminating unwanted, under-size berries. At the start of pre-fermentation maceration, the intensity of the grapes and the ease of extracting the colour was a clear indication to vinify with finesse and without pushing so as to avoid extracting the harder tannins whose astringence would be increased by high acid levels. Maceration was controlled throughout the vatting period. With a very low yield – hardly more than 35hl. per hectare – the Haut-Bailly 2002 is a powerful wine, pure, elegant, and having a beautiful complexity. Superbly balanced, it presents an intense, fruity character, suave freshness, and a refined, well-bred texture. Long cellaring should be considered for this vintage which is built to last.

### PRESS

*The Wine Advocate (April, 2005) – An elegant, dark ruby and purple-tinged effort displaying notes of tobacco smoke intermixed with sweet currant, cherry, and some toast, this medium-bodied wine has the hallmark purity married graciously with nicely concentrated fruit. The tannins are sweet but present and give definition to this well-made Pessac Léognan. Anticipated maturity: 2008-2016 (90)*

*Decanter (June, 2003) – Highly recommended. Superb purple-red colour, good extraction of blackcurrant fruit, ripe and elegant, totally harmonious, beautifully polished wine. 2006 – 2018*

*The Vine (June, 2003) – Good colour with a lovely ripe, rich nose. Medium-full body, very good tannins. A lot of concentration here but not a bit aggressive. Very classy and very harmonious with a finish that is long and succulent. Very good indeed, even fine. Drink from 2011*

*Wine Magazine (April, 2003) – Toasty oak, smooth and ripe, raspberry fruit on the nose. The palate has good intensity, and firm tannin. The finish is blunt at present, but the after taste has soft, raspberry perfume. Its elegant, subtle style make it one of RJ's favorite wines of this vintage.*

*Quarterly Review of Wines (Winter, 2004/2005) – Ruby red, soft and silky with delicious toast aromas and spices – the sublimation of Cabernet in all its splendor. Beautifully smooth and elegant, rounder and with perhaps less berry fruit than other Pessac-Léognan. Fruit emerges as wine develops in the glass. Top class – a wine that should be allowed to age elegantly. Wait at least eight to ten years to drink.*



## 2001 VINTAGE

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**WEATHER AND HARVESTING :** The vines were meticulously tended through spring and summer but the most important decision affecting the vintage was made in July when draconian thinning took place in July leaving only six bunches on each vine with the crop reduced to 39 hl. per hectare. When the time came for harvest, the small powerfully concentrated berries were a good indication indicated of an astonishing vintage. Picking began on September 24 with the young Merlots. It rained on September 22 and 23 but in spite of damp conditions, picking of the Cabernet francs began, followed by the Cabernet Sauvignons. By October 11, the harvest was completed.

**THE WINE :** The grapes accepted in the winery were firm and healthy with thick skins. This vintage is one of our most successful. The Merlots are rich in colour, fruit and tannin and the Cabernets show consistency, elegance, and richness. The wine has character, vivacity, and lustre.

### PRESS

*Wine International (September 2005) – Here is evidence of the serious intent of the new regime – a wine of density and richness, still with those typical tannins. The wine has an increased weight and intensity and is a magnification of the familiar aspects of Haut-Bailly rather than a dramatically different wine. Give it time. 2008-2025*

*The Wine Advocate (2004) – The deep ruby and purple-tinged 2001 Haut-Bailly reveals sweet, pure, elegant aromas of currants, toast, and cigar smoke. With wonderful sweetness, fine tannins, a delicate nuanced personality, and a long persistent finish, this well-made impressive wine will provide plenty of pleasure over the next twelve to fourteen years.*

*Decanter (June 2002) – Ripe, harmonious blackcurrant fruit, good ripeness on the palate, slight tobacco but overall softly extracted ripe fruit and an elegant finish. This will be a lovely wine in five years time.*

*The Vine - Clive Coates (June 2002) – Good colour. Lovely round, rich but quite substantial nose. Very good fruit. Really classy. Fullish body. Good ripe tannins. Plenty of vigour yet not a bit hard or tough. Excellent grip. This is a very elegant, very classy, classic Haut-Bailly. Fine plus. From 2010*

*Quarterly Review of Wines (Winter 2004/2005) – Very dark, soft ruby rose. Superb smoky bouquet of spices (peppery) and licorice with dark fruit. Oak thoroughly integrated. A little closed as yet. Refined, elegant, great class. A superb vintage waiting to open up. Try in five to eight years.*

## 2000 VINTAGE

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**WEATHER AND HARVESTING :** Highly favorable weather conditions with temperatures two degrees above average and nine days of torrid heat were decisive factors in the development of the grapes. Ripening took place under ideal conditions as August and early September were particularly hot and dry. The grapes were characterized by richness of pulp, thickness of skins, and excellent concentration. A small parcel of young Merlots was picked on September 13, followed by two days of selecting and outsorting grapes from the old vine parcels. The picking of the Cabernets did not begin until October 3 and there was sunshine throughout the harvest.

**THE WINE :** By the end of fermentation, the wine gave an impression of great power and concentration with very deep colour, thoroughly ripe fruit, and the kind of complexity and harmony that define the very best wine. A great vintage, worthy to take its place among the greatest of them all!

### PRESS

*Divo (June 2001) – Very sustained robe. Firm nose with lovely freshness of fruit. Firm and fresh in the mouth with a fine close-knit texture and lots of fat over refined well-coated tannins. Wine personifying precision and finesse with great elegance.*

*Vinun (June 2001) – Magnificently complex nose with notes of deliciously fruity red fruit. Very dense tannins with great finesse and long aromatic presence. Once again a growth of top quality. The robe is not as black as it might be but it possesses more finesse than most. (17.5/20)*

*La Revue du Vin de France (June 2001) – With its garnet robe and its very fruity and refined nose, this is an Haut-Bailly showing very great balance with harmonious flesh superbly highlighted by its well-bred tannic base. A wine of great harmony, very representative of the success of the Pessac-Léognans in this vintage.*

*The Vine ( March 2004) – Full colour and a rich, balanced, silky, stylish nose; lots of depth here. Medium-fullbody, harmonious. Ripe and gently oaky. Very elegant and long. Very good indeed! 2010-2028. 17/20*

*International Wine Cellar (June 2001) – Aromatic nose of blackcurrant, licorice, tar and smoky oak. Sappy and concentrated ; at once fleshy and delineated, with tactile, very primary fruit flavours. Implodes on the palate now, but will be explosive later. Finishes with a powerful tannic spine and excellent subtle persistence. A very classy Haut Bailly that likely to be long-lived. 90-93*

*Decanter – Very fine, intense colour, ripe, slightly smokey nose, but overall a rose-like fruit, superb ripeness and quite a bit of grip. Everything in balance – a very fine wine with wonderful aromatic fruit. Ready 2005 - 2015*

## 1999 VINTAGE

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During the year, the weather was warmer and somewhat wetter than normal and when picking took place between September 22 and October 5 there was a risk of rot. However, the crop-thinning and de-leafing on both sides which had been done over sides done over the summer paid off and the grapes were in excellent shape at the time of harvest.

### PRESS

*Vinum (June/July 2000) – Notes of cherry. Fresh fruit with superb ripe tannins, no excess alcohol: just pure pleasure. 16.5/20*

*La Tribune (June 16, 2000) – Deep colour with intense fruitiness, archetypical for this growth showing spices and ripe cherry. Very full with ripe tannins, intense fruit, a little more sinewy than previous vintages.*

*The Vine (April, 2003) – Full colour. Lots of depth here. Rich. Very good acidity. Medium-full body. Ripe tannins. Very good grip. Lovely concentrated fruit. Rich, long and classy. Very good plus.*

*The New York Times (February 13, 2002) – The power of Cabernet Sauvignon shows through in this intense, age-worthy wine. Concentrated and complex with blackberry, earth, and nice aromas. Strong tannins and noticeable acidity; it is closed at first but opens up beautifully after a little time in the glass.\*\*\**

## 1998 VINTAGE

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The weather conditions were unusual – a wet spring followed by hot, dry weather in May. This was followed by a drought during July and August, and rain at the beginning of September. All the Merlots were of an exceptional quality and were harvested with the old vines before the rain arrived. The Cabernets remained healthy in spite of the rain. A sorting table was used for the first time. This is an excellent vintage with exceptional colour and rich tannins.

### PRESS

*The Wine Spectator (May 1999) – Top scoring Bordeaux from barrel. Balanced, with good fruit and ripe tannins. Full-bodied and structured. 90-94*

*Decanter (June 1999) – This wine impresses by its perfect symmetry. The depth of fruit, the purity of flavour, the elegance of the tannins, the harmony – all add up to a classic.*

*La Revue du Vin de France (June 1999) – Superbly put together with richness and a full rounded texture that has even more density than usual, this has superb tannins that are beautifully extracted. Clearly the ripest grapes on the Léognan side!*

*The Wine Advocate – I recently had the 1998 Haut-Bailly, and I would have rated it 93 which is higher than I had rated it in the past, adding to my belief that I consistently underestimate this wine. 93/100*

*Wine Enthusiast (April 2002) – Fine, deep purple-coloured wine, revealing both its vibrant fruit and its solid tannins which show it will age. Vanilla and sweet black currant on the palate, ending with elegant freshness. Haut-Bailly is performing well at the moment, and this wine shows the property at its best.*

## 1997 VINTAGE

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A rather lighter year than 1995 and 1996 but nevertheless very fruity and successful. Spring was very early. In August, the faculty of Oenology in Bordeaux speculated that 1997 would be “the earliest vintage of the century.” However, their forecast was premature since the harvest ended up lasting four weeks. Véraison was slow and irregular and the picked grapes were ripe, deep-coloured, and tannic. The wine is relatively powerful and elegant.

### PRESS

*Ena Mensuel* (December 2000) – *The 1997 has a well sustained cherry-red colour. Its nose is attractive, very marked by the fruit with notes of coffee, cigar-box and vanilla. In the mouth it is silky and velvety, very voluptuous. A great festive wine which both connoisseurs and uninitiated will enjoy.*

*La Revue du Vin de France* (November 2000) – *The black garnet robe introduces a surprising nose for Haut-Bailly, mentholated and fruity. The concentrated mouth, authentic and long, gives an impression of rare plenitude in this vintage. It deserves to be cellared at least five years.*

*In Vino Veritas* (October 2000) – *The 97 is all softness with surprising amplitude for the vintage and proves to be nicely balanced. The finish stretches out in length, which left more than one taster dumbfounded. The nose of ripe fruit together with spice, remains rather discreet. The mantle, dark with purple highlights, clothing it is astonishing by its depth and similitude to the 98. The difference arises from the very ripe, fruity richness as well as extremely velvety tannins from this exceptional vintage.*

*“Coup de Coeur” (highly recommended) Guide Hachette des Vins 1999* – *Superb 97! Its sustained colour, like its bouquet, already very complex (cherries, fruit-stones, smoky), are more than promising. Just as rich and powerful, but without being aggressive thanks to its silky tannins, the palate shows the same sensations and matches the finish to herald a minimum four or five years cellaring.*

*Vinum* (Summer 1998) – *A sustained cherry-red; attractive nose marked as much by the wood as by the fruit ; lots of succulent fruit on the attack, ripe, juicy tannins, very long and full on the finish – a remarkable wine for this particular vintage.*

## FROM 1996 TO 1985

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### 1996

The 1996 vintage shows how much finesse, elegance, and balance the wines of Haut-Bailly can achieve. For Robert Parker, it is "one of the most elegant and delightful wines from the Bordeaux area." For Bettane & Desseauve, "it shows the body and substance of a great vintage." Richer than the 1995, the charm of this wine will only be fully realized in another 15 or 16 years.

**PRESS:** *La Revue du Vin de France (September 1998)* – A great nose, intense and complex, heralds a wine of great class. This impression is confirmed in the mouth, with a dense attack, great fruit, beautiful tannins and a velvety texture. The elegance, finesse and persistence all come together in this wine. For long cellaring.

*Guide Dussert-Gerber des Vins de France 1999* – At its peak. A splendid example of the 1996 Pessac-Léognan red, exceptional ; intense, getting more successful all the time, rich on the nose as well as on the palate, extremely well-balanced, very well made, fat and delectable with firm tannins and excellent evolution.

*Guide Le Figaro (September 18, 2003)* – Splendid vintage. The nose, very delightful, evokes marinated red fruit and soft spices. A rich wine, almost opulent yet still remains elegant.

### 1995

The « coup de coeur » (highly recommended) for the Guide Hachette des Vins 1999 : « ... Haut-Bailly still remains at top level. Witness, this superb '95 which keeps its attractiveness right through from the robe to the finish. The bouquet, a perfect blend of power and elegance (tobacco, cinnamon, spices, prunes) together with silky tannins on the palate make a charming combination, expressive and well-structured, everything to recommend cellaring for some five to ten years. »

**PRESS:** *"Coup de Coeur" Guide Hachette des Vins 1999* – Haut-Bailly continues to stay at the top. Witness, this superb '95 which keeps its attractiveness right through from the robe to the finish. The bouquet, a perfect blend of power and elegance (tobacco, cinnamon, spices, prunes) together with silky tannins on the palate make a charming combination, expressive and well-structured, everything to recommend cellaring for some five to ten years.

*Decanter (June 2001)* – One of my all-time favourites, this is full, ripe and perfumed. It's sumptuous wine that will fulfil all that it promises and much more (Steven Spurrier)

*Vinum (Summer 1995)* – Sustained purple colour ; complex nose, refined and spicy, denoting great aromatic potential ; candid on the attack, plenty of ripe, dense fruit, in the mouth, round, refined juicy tannins, long on the finish, fruity and delicate; a generous wine, yet with plenty of temperament.

### 1994

This vintage is on record as having a vegetal cycle as advanced as 1990. However, once again, as in 1991, 1992 and 1993, there was a very hot summer, followed by rain in September. The grapes took a long time to mature but had thick solid skins. The vintage needed warming and considerable bleeding but in the end the wine of 1994 is rich in tannins and gives an impression of power and balance.

## 1993

The weather was much like the preceding years: a lovely summer followed by a depressionary system. The vines which had been in perfect condition started to suffer from the rain so picking was put back by a few days to prevent rot. In the end, the richness of colour and the tannins came as a complete surprise. The

1993 Haut-Bailly did extremely well in professional tastings.

As Robert Parker wrote after one of the first tastings: Haut-Bailly has achieved one of the best performances in 1992. Once again the 1993 from this estate is far better than most of its peers ; the deep, dark purple/ruby colour is accompanied by an intense, tight-knit nose of black fruit, smoke and vanilla. In taste, it has a richness which can only come from old vines with limited yield.

It has the essence of sweet, ripe fruit, an elegant personality with a long finish which is very convincing, rich and nicely balanced with tannins which are by no means unattractive. Curiously enough, this wine should be delicious in its youth, but appears to be capable of achieving weight and richness as it ages graciously for 15 years or more. Impressive."

## 1992

Overall, the weather was virtually tropical with a great deal of heavy heat and humidity. The harvest lasted long enough to wait for maximum maturity in every single patch of vines – an obsessional pursuit for perfection. The grapes were sorted with rigor and severity and the result was a wine ranked as the best in Graves, alongside Chateau La Mission Haut-Brion, by Decanter and In Vino Veritas. It was also given top marks both in France and in the States. Robert Parker wrote: Haut-Bailly 1992 displays an elegant, penetrating nose of cherry with smoky scents and perfumes of ripe fruit, round, generous (suggesting a high proportion of Merlots) and a soft, velvet, gracious finish. The classic elegance of Haut-Bailly, together with admirable maturity, an extract of perfumes and great depth are well expressed. The 1992 should be ready to drink in seven to ten years. An impressive year.

## 1991

After frost in April and torrential rain at the end of August, it was decided to declassify the entire vintage and sell it under the La Parde de Haut-Bailly label. Not a single bottle of Haut-Bailly was produced.

## 1990

A mild winter, early budding, and irregular frost in April produced a high volume vintage. Exceptional summer weather set the scene for an excellent harvest. The bunches were severely thinned in June and July and the amount of grapes picked was lower than the authorized quantity. The overall richness and softness of the tanins was remarkable – an exceptional year.

**PRESS:** *Vinum* (February 2001) – *A dream wine ..... classy from start to finish, long but nevertheless well-bred and ripe, a wine of genius with everything in its favor: freshness, roundness, substance. 2004 - 2030. (19.5/20).*

*In Vino Veritas (October 1995) – A truly grand style. At once elegant, restrained and distinguished, its majesty commands attention with a rich train of black fruit as its attendants. The aromas already show great complexity with slightly smoky nuances. It is obviously only at the beginning of its reign and a great future awaits it.*

## 1989

A magnificent summer that was exceptionally hot and dry. Since the extreme temperatures could have been detrimental to the fruitiness of the grapes, alcoholic fermentation was kept intentionally cool. The wine shows breadth and density, having a very fine, well-balanced tannic structure.

**PRESS:** *Vinum (February 2001) – Attractive aromas, nothing but fruit and finesse in the mouth, sustained by deliciously refined tannins; a simply grandiose wine. 2000 to 2020. (18 / 20)*

*Les Plaisirs du Mois (September 1998) – Robe with nice little lively highlights. Superb nose of fresh fruit. It shows grace, finesse and elegance. A dazzling wine.*

## 1988

A wet winter followed by a splendid summer resulted in rapid flowering and a slow véraison (colour-change). Crop thinning was performed for the first time and the vines were in excellent condition when the harvest began at the end of September. The 1988s are great wines for laying down with a complexity of structure and tannic richness rarely achieved.

**PRESS:** *La Revue du Vin de France (May 1998) – The robe contrasts strongly with the other wines in this tasting by its depth of colour. ... It dominates its peers because of its additional flesh, its magnificently velvet texture and its great length. .... The tannins prove to be of great breed. It is still young and vigorous.*

## 1987

Cold and rain at flowering-time caused a little coulure. A good summer, followed by rain on October 1 that continued right through the harvest. Very strict selection (50% of the batches were relegated to the second label) enabled us to maintain good balance, without any acidity. 1987 is a vintage with a delicate soft structure which shows once again that even in a difficult year, Haut-Bailly has the good fortune and the capacity, thanks to the exceptional quality of its terroir, to produce a wine which will give pleasure.

## 1986

A cold, wet winter. Buds opened late but flowering was ideal and uniform. Heavy rain in mid September caused some concern. However, the weather was exceptionally fine throughout October. A very atypical vintage for Haut-Bailly: consisting of 100% Cabernet Sauvignon since all the Merlots were relegated to the second label. Very refined, very aristocratic. Impressive tannins and exceptional length.

## 1985

A year of extreme temperatures with frost in winter and rain in May and June, followed by heat and drought. The wine displays a deep dark robe and is found and round with very ripe tannins. Beautiful length.