

CHATEAU HAUT-BAILLY

CRU CLASSÉ DE GRAVES

2 0 2 1



Passion is what makes the heart of Haut-Bailly beat. To belong to a unique terroir and an exceptional history, to constantly innovate in order to remain at the forefront of expertise, to give the best of ourselves every year despite the specificities of the vintage.



2021 is the result of tireless work to protect our vines. Our team has relied on its long experience and on the best technology the modern wine world has to offer. Everyone was on deck to face the challenges of nature. I would like to thank and pay tribute to those who have been involved in making this vintage worthwhile. Their reactivity and their adaptation to a series of events are noble. Never before has this phrase from Seneca had so much meaning: «life is not about learning

that storms pass, it is about learning to dance in the rain».

But this passion is also the joy of transmitting and sharing with you the fruit of this quest for excellence. We hope that this vintage will seduce you and reveal all of its soul.

Chris Wilmers

*Chairman of the Supervisory Board
Château Haut-Bailly
Professor of Ecology,
Department of Environmental Studies,
University of California, Santa Cruz, USA*



This year was a spectrum of emotions!

To be as close as possible to one's Terroir. More than ever, a vintage like 2021 reminds us of this necessity. Some people associate it with a constraint, because of the constant involvement that it implies. We consider it to be the freedom of increased contact with Nature, and the chance to deepen our aesthetic vision of the wine that we dream of making every year. To forget the emotional shock of losing an important part of the harvest in return for supreme quality. To better link the wine you discover with the

place where it was born, to express the reflection of its origin and its style, to reveal the taste of its Terroir.

But also to continue to invent for the future, which is the secret of eternal renewal. Innovation at Haut-Bailly is a tradition. Tomorrow is for us a promise as much as a challenge. We are always eager to do better than yesterday.

Véronique Sanders
President
Château Haut-Bailly



12 WEATHER CONDITIONS

14 HARVEST

20 CHATEAU HAUT-BAILLY

22 HAUT-BAILLY • II

24 CHATEAU LE PAPE

27 ECO-PASTURING

28 PATRONS OF THE ART



The 2021 vintage
has come a long way. Throughout the year,
extreme weather conditions have tested
our know-how and professionalism. Never
before have we been so close to the nature...
2021 is a vintage of hard work and humility.



Weather conditions

Vineyards all over France will remember the terrible month of April 2021 during which black frosts devastated many harvests. Although our anti-frost towers were efficient in protecting plots during the ten days of high risk, the nights of April 6th to 8th proved to be fatal in certain areas exposed to the north wind.

Despite hot and dry flowering conditions at the end of May - the deluges of spring



(equivalent to two and a half months of rain in June) caused coulure and millerandage - the Cabernets fared better than the Merlots. And we fought valiantly against the level of mildew which was similar to that of 2018 and 2020.

But we were lucky in the final stretch: summer set in from mid-August onwards, and in September and October the forecasted rains never came...

This is the first harvest to be vinified in our new winery, a true architectural creation perfectly tailored to the exceptional terroir of Haut-Bailly. 2021 opens another chapter in the history of Haut-Bailly: the cold rooms, the harvest carts, the contemporary vats



Harvest

adapted to the parcels of land, allow for precise, hand-crafted work, in great serenity. The harvest was particularly late: we started on September 27th with the Merlots and finished with the Cabernets on October 12th.





Wines

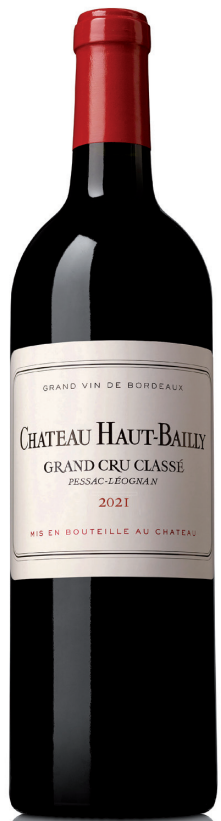
18

The Merlots are soft and fruity. The Cabernets are dense, have good colour, are full-bodied and structured. The yields are very limited. The wines have a good balance, a structure for ageing, and elegant tannins.

A winemaker's vintage for which our new facilities have made an undeniable contribution to the pursuit for quality.

2021 tested our technical and human limits to surpass the adversity of Nature, but we were determined to rise to the challenge!





Château Haut-Bailly 2021

Mindful

Harvest: from September 27th to October 11th

Blend: 65% Cabernet Sauvignon
22% Merlot
10% Petit Verdot
3% Cabernet Franc

TASTING NOTES

.....

.....

.....

.....

.....

.....

.....

.....

20

HB





Haut-Bailly · II 2021

A reflection of the grand vin

Harvest: from September 27th to October 11th

Blend: 70% Merlot
25% Cabernet Sauvignon
3% Cabernet Franc
2% Petit Verdot

TASTING NOTES

.....

.....

.....

.....

.....

.....

.....

.....



Château Le Pape 2021

Harvest: Merlot: October 1st – 6th
Cabernet Sauvignon: October 12th

Blend: 80% Merlot
20% Cabernet Sauvignon

TASTING NOTES

.....

.....

.....

.....

.....

.....

.....

.....



24

HB





Eco-pasturing

Château Haut-Bailly has introduced environmentally friendly pasture practices on its plots with sheep from the Landes region. Eco-pasturing consists of maintaining green spaces by installing grazing animals such as sheep, which forage and mow the grassy area. This ancestral activity, which has always been carried out since livestock farming first existed, now has a whole new logic to it, providing us with natural grass management and allowing us to limit our ecological impact in terms of vineyard maintenance.

The Landes sheep is one of the oldest French

breeds of sheep, with a population that exceeded 250,000 head in the 19th century in an area between Bordeaux and the Pyrenees. The Landes sheep then declined with the transformation of the Landes forest and almost disappeared around 1965. Thanks to the work of a few breeders and the Conservatoire des Races d'Aquitaine, this breed survives today but remains threatened. Its rusticity, morphology and local character make this breed a perfect ally in offering a quality eco-pasturing service in the Gironde region.

Gabriel Vialard

*Technical Director
Château Haut-Bailly*

Patrons of the art

The Wilmers family and Château Haut-Bailly have been supporting the artists and museums of Bordeaux for many years and will continue this year in the following areas:

- At the Capc, *Absalon Absalon* demonstrated the museum's commitment to a multidisciplinary contemporary vision, which appealed to the public.
- *Farmer designers, agriculture on the move* at the Madd presented a new generation of farmers concerned with the regeneration of soils and ecosystems. This approach is

in line with Haut-Bailly's ongoing work to reduce its environmental impact.

- The Cité du Vin receives Haut-Bailly's support for the Picasso exhibition as well as its permanent installations.
- The Musée d'Aquitaine has produced an architecture model of the new winery designed by Daniel Romeo. It allows the visually impaired to understand the functioning of the circular cellar through a tactile experience.

Music: In 2021 Raphaël Pichon and the Pygmalion Ensemble created the second edition of the *Pulsations Festival*, a space of freedom where music and creations interact with the classical repertoire. The moving Requiem Humain performed at the end of the festival at the Base sous Marine left unforgettable memories.





IIB
IIB