

CHATEAU HAUT-BAILLY

33850 LEOGNAN - FRANCE

TEL 33 (0)5 56 64 75 11

[mail@haut-bailly.com](mailto:mail@haut-bailly.com)

[www.haut-bailly.com](http://www.haut-bailly.com)

HB  
2 0 1 8

CHATEAU HAUT-BAILLY

CRU CLASSÉ DE GRAVES

2 0 1 8



T

he summer of 2019 will wear the colors of freedom in Bordeaux.

If Pericles has taught us that «there is no happiness without freedom, nor freedom without courage», 2018 has proven it to us. Our freedom is revealed in our choice of a sustainable viticulture. And the price can sometimes be high: 2018, of excellent quality but limited quantity, will be among the best of our vintages.

Our freedom is also expressed in the new identity of our range: we have developed the presentation of our wines and harmonised them with the progression of their quality.

Finally, our freedom puts our projects in front of the challenges of tomorrow. We are reflecting on the future of the property, at the continuum of its development. Investing today to move forward into tomorrow...

Vive la Liberté !

*Veronique Sanders*



# HB

- 10 A YEAR OF EXTREMES
- 13 HARVEST
- 16 NEW IDENTITY  
FOR HAUT-BAILLY'S RANGE
- 18 CHATEAU HAUT-BAILLY
- 20 HAUT-BAILLY • II
- 23 CHATEAU LE PAPE
- 24 THE HAUT-BAILLY OF TOMORROW
- 26 PATRON OF THE ARTS







A YEAR OF EXTREMES

9



HB

# 2018

was a year of extremes: the excessive rainfall of winter and spring was followed by drought with a long sunny summer for more than four consecutive months... rare and ideal!

HB



From December 2017 to May 2018, Bordeaux had 800 mm of rain, the equivalent of an entire year of rainfall. Spring was cold and the vintage started late. June was hot and humid! A virulent mildew threatened the entire French vineyard. This pressure extended until early August. Unfortunately our vineyard was not spared.

HB



**M**id-July, the same day that France won the football World Cup, the trend of the vintage was reversed. Summer was dry and hot (the hottest since 2003 and 1947). The speed of the vine growth was rapid and the water sufficiency stimulated the enlargement of the berries. These conditions made it possible to make up the vegetative delay of spring. the vintage was earlier than initially expected. The hot summer followed by a beautiful late season was favorable to maturation, and the high temperatures, close to those of 2016 and 2010, were particularly useful for the colouring and aromatic potential of the grapes and to promote the synthesis of anthocyanins.



## H A R V E S T





**T**he summer, fine, warm and sunny, continued advantageously in September and October, and provided us with exceptional conditions to achieve a “made to measure” harvest: fifteen days of picking over four weeks. The harvest began quietly with the Merlots on September 17<sup>th</sup>. Petit Verdots, Cabernets Francs and Cabernets Sauvignons were picked from October 1<sup>st</sup> to 9<sup>th</sup>.

Paradise after a hellish spring!

Careful and meticulous sorting was carried out by an incredibly international and dedicated team of pickers... and efficiently completed by a destemming process (Cube and Viticlean) and a high-performance vibrating sorting table.

Given the high alcoholic degrees, the fermentations were longer than usual.

If the quantity is small, the quality is remarkable.

**THE WINES** are full of colour, dense, structured and expressive. Opulence and exceptional quality for a solar vintage.



## NEW IDENTITY FOR HAUT-BAILLY'S RANGE

16 **C**hâteau Haut-Bailly redesigns its line by giving a more contemporary note to the classicism of the estate.

La Parde de Haut-Bailly, born in 1967, has been renamed after 50 years of existence. As a second wine model, the name came spontaneously: Haut-Bailly · II. This «N°II» is proud to be a reflection of the *grand vin* ; this wine comes from a strict selection but with a capacity for more immediate pleasure. This new label will also be the symbol of a second generation that will write an additional chapter of the Wilmers family at Haut-Bailly – the construction work that began in the summer of 2018 reveals the dynamic character of the property.

This label is of course different from that of its elder by the absence of the mention «Chateau»; and restores the dot - touch of modernity - that existed on the labels of Haut-Bailly until 1985. The touch of red, matching the capsule is synonymous with energy and discreet elegance.

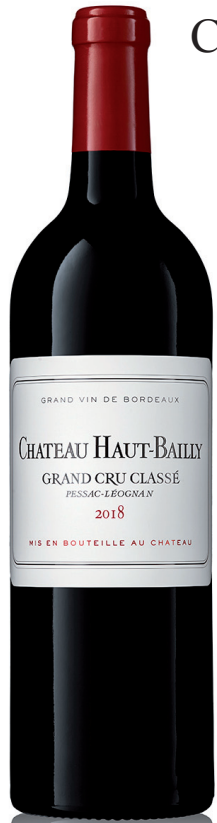
The third label of the domain, known as «Pessac-Léognan» since 1987, is rejuvenated after 30 years of success. The initials of the property are highlighted in a more concise format: HB. The wine is thus more directly identifiable in the Haut-Bailly range.

The label of Haut-Bailly, timeless, remains unchanged.

2018 will be the first vintage to wear these haute couture labels.







# CHATEAU HAUT-BAILLY 2018

Harvest dates: September 17<sup>th</sup> - 9<sup>th</sup> October

Blend: 55% Cabernet Sauvignon  
35% Merlot  
5% Petit Verdot  
5% Cabernet Franc

## TASTING NOTES

.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....





# HAUT-BAILLY · II 2018

Harvest dates: September 17<sup>th</sup> - 9<sup>th</sup> October

Blend: 65% Merlot  
35% Cabernet Sauvignon

## TASTING NOTES

.....

.....

.....

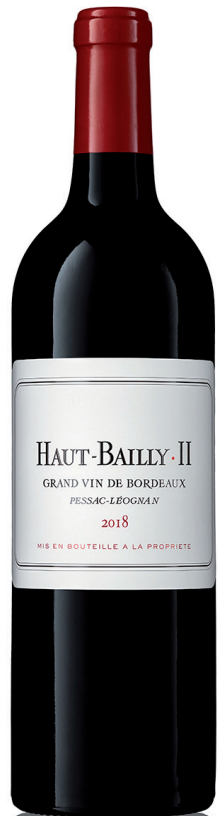
.....

.....

.....

.....

.....





# CHATEAU LE PAPE 2018

Harvest dates: Merlot: 17<sup>th</sup>, 18<sup>th</sup> and 24<sup>th</sup> September  
Cabernet Sauvignon: 9<sup>th</sup> October

Blend: 80% Merlot  
20% Cabernet Sauvignon

## TASTING NOTES

.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....







## THE HAUT-BAILLY OF TOMORROW

**C**hâteau Haut-Bailly is reflecting on its future and has begun to envision how to respond to the evolution of its craft and to stand the test of time. Originally initiated by Bob Wilmers, this endeavor will be carried out by his family, inspired by his passion and love for the land of Haut-Bailly. This will allow Haut-Bailly to continue to progress, maintaining the momentum inspired by the team from the past twenty years.

The work will be achieved in two phases, the first to be completed in the spring of 2020 for the construction of new cellars and the second in 2021 for the remodeling of the existing buildings.

Haut-Bailly has entrusted the project to the architect Daniel Romeo who has accompanied the development and production of remarkable works in France and abroad. He offers a dynamic, responsible and sustainable approach to Haut-Bailly future.

At the highest point of the estate, the new winery will discover views of the vineyard. Architecture and landscape will come together to offer a garden over the structure that will house the new production, ageing, packaging and storage cellars.





# PATRON OF THE ARTS

## MADD BORDEAUX

26

**H**oused in a mansion built in the late eighteenth century, the Museum of Decorative Arts and Design (madd-Bordeaux) is a testimony to the history of Bordeaux, a major trading port in the eighteenth century, through the decorative arts.



In 2013, Constance Rubini, appointed director of the museum, wishes for this institution to become an important place of the design culture in France. Since then, the museum renews the presentation of its old collections, enriches its collection of design, highlights the work of young designers and enlarges its exhibition area with the opening to the public in 2016 of an old prison located at the rear of the museum.

This overall reflection led to the museum's expansion and reshaping project, with the Lalande hotel being renovated to allow access to the former prison itself, which had been rehabilitated to dedicate more space for design, both buildings are classified as historical monuments.

This project, supported from the start by Bob Wilmers, now benefits from the patronage of Elisabeth Wilmers, owner of Château Haut-Bailly, who is pursuing the work of her husband.