

HAUT-BAILLY · II

2025

HOLLIS STIQUE

At Haut-Bailly, we are convinced that a great wine is never the result of a single factor, but rather of a harmonious whole. A delicate, almost celestial alchemy, where terroir, climate, gestures and convictions come together in rare coherence : a true alignment of the planets.

Professor Denis Dubourdieu, whose teachings continue to shape our perspective, often reminded us that five essential conditions must occur in precise succession in the vineyard for a great vintage to emerge : early and uniform flowering and fruit setting, a water stress before veraison thanks to a hot, dry summer, slow and complete veraison without excess, then good weather with little rain during the harvest, ensuring that each plot reaches optimal maturity. In 2025, this sequence played out with remarkable fluidity, sketching the contours of a wine of exceptional depth that is set to become one of the most accomplished expressions of the estate.

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50% Merlot

40% Cabernet Sauvignon

6% Petit Verdot

4% Cabernet Franc

WEATHER CONDITIONS

The 2025 growing season unfolded through a succession of conditions conducive to the development of a great vintage. A relatively mild and well-watered winter first allowed for a satisfactory replenishment of the soils' water reserves, an essential prerequisite for ensuring a steady supply to the vines throughout the summer. In spring, both budbreak and flowering occurred particularly early but in a homogeneous manner.

From late June onwards, a prolonged period of dry, hot weather profoundly changed the dynamics of the vintage. High temperatures and limited rainfall encouraged a clear stop in vegetative growth, fulfilling another fundamental condition for the making of a great vintage.

The vines demonstrated remarkable resilience to the water stress caused by the intense heat of the first half of August : the age of the vineyard together with the deep root systems of our old vines enabled them to draw sustainably on their resources and better withstand this heatwave.

The final phase of ripening was then ideally reactivated by a welcomed rainfall. Spared from the most violent storm events, the vineyard benefited from the much-awaited 30 millimeters of rain, providing the necessary conditions to continue its cycle with serenity.

HARVEST

Beginning on September 4th, the harvest was carried out by our team in perfect conditions, parcel by parcel, in order to pick each grape variety at its optimum ripeness. The small, concentrated and perfectly healthy berries showed a remarkable balance between sugar, acidity and phenolic ripeness, with reasonable alcohol levels. The Merlots stand out for their structure and depth, the Cabernets for their roundness and amplitude while the Petits Verdots demonstrate exceptional purity and vibrancy!

VINIFICATION & AGEING

- Plot-by-plot vinification in temperature-controlled stainless steel and concrete vats
- Gentle maceration and extraction
- 14 months of ageing · 30% new oak
- French oak barrels from seven different coopers

WINE

With its smooth texture and generous richness, Haut-Bailly-II 2025 charms with a vibrant, mouthwatering profile and remarkable balance. The fine, delicately integrated tannins support a generous wine with expressive fruit. This 'N°II', another expression of the Haut-Bailly terroir, promises to be a delight even in its youth.

