

# HOLL STIQUE

2025



CHATEAU HAUT-BAILLY  
GRAND CRU CLASSÉ





Holistic. This single word encapsulates the spirit of the 2025 vintage.

At Haut-Bailly, we know 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 and dry summer, slow and complete veraison, 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. Beyond the vineyard itself, our entire property and team also vibrated in unison.

Our holistic vision permeates every aspect of our approach: a centuries-old terroir, studied with rigour and revered with humility; a visionary cellar by design, haute couture workshop dedicated to the pure expression of our wines; an art of hospitality that has, over time, become a signature in its own right; a team driven by an ethic of precision and elegance; and always the desire to convey more than just a wine: emotion, beauty, the art of living.

The quality of Haut-Bailly cannot be measured solely by the velvet of its tannins or the length of its finish. It can be recognized in the sincerity of the intent, in that discreet elegance, in the fine balance between power and delicacy. By the impression that everything is exactly where it should be. And that nothing is superfluous.

May the 2025 vintage offer you this holistic experience: that of a wine embodying the consistency of a great terroir, the high standards of a family, the energy of a team and the promise of a timeless emotion.

**Chris Wilmers**

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**Véronique Sanders**

*Executive President  
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HOLISTIC

2025



## WEATHER CONDITIONS

2025

**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.

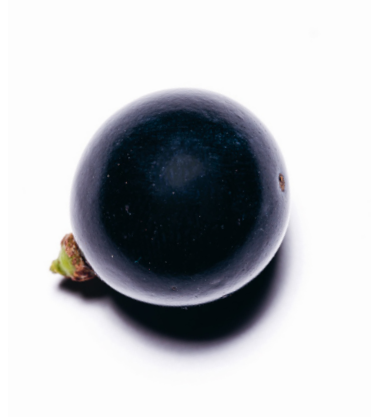
From late June onwards, a prolonged period of dry, hot weather profoundly changed the dynamics of the vintage. High temperatures and limited rainfall encouraged a clear stop in vegetative growth, fulfilling another fundamental condition for the making of a great vintage.

The alternation of relatively cool nights and warm days ensured a slow and complete ripening of phenolic compounds, while preserving the aromatic structure and the finesse of the tannins.

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. The desired levels of maturity were reached as early as the first week of September for the Merlots, and by mid-September for the Cabernets.



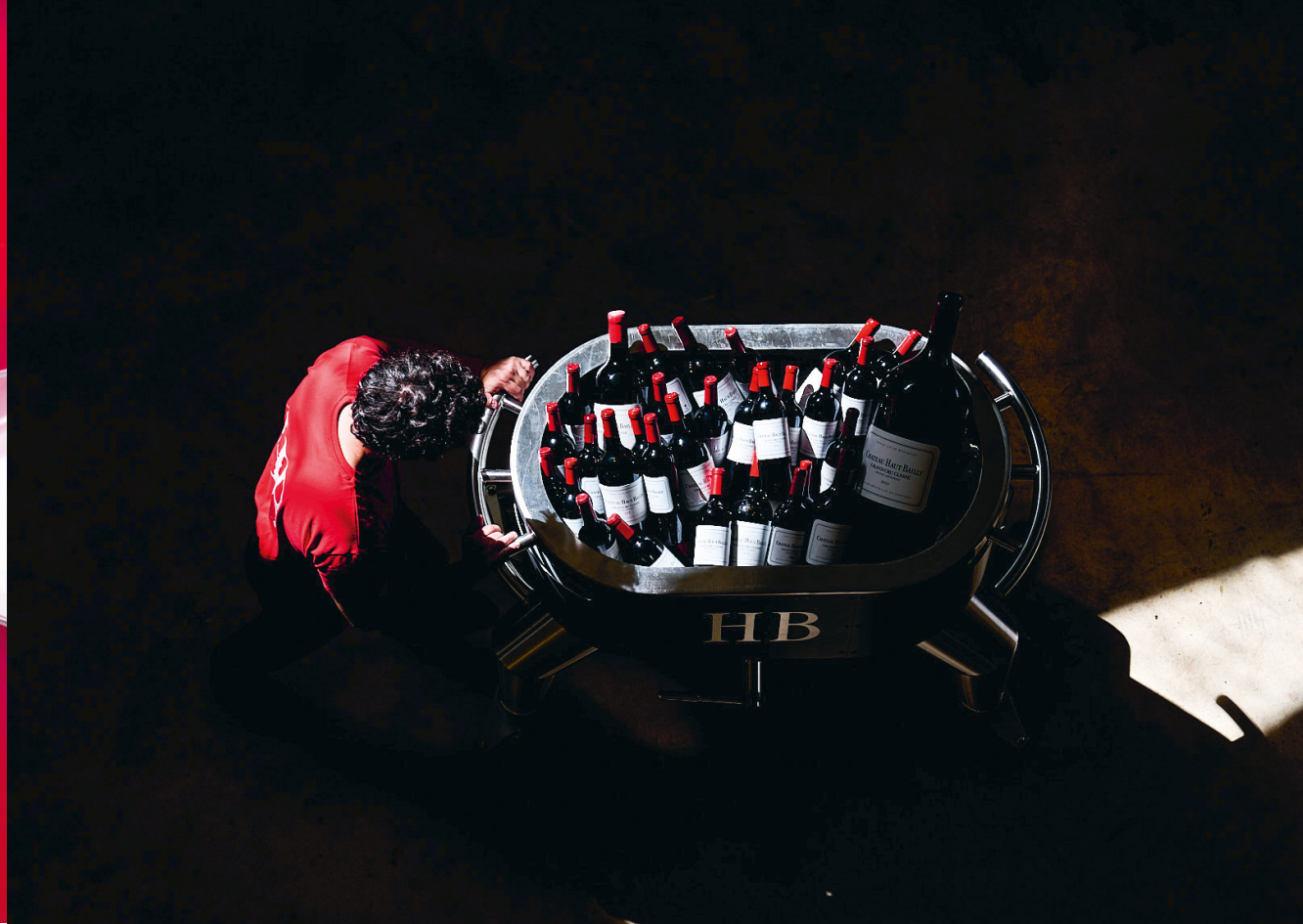
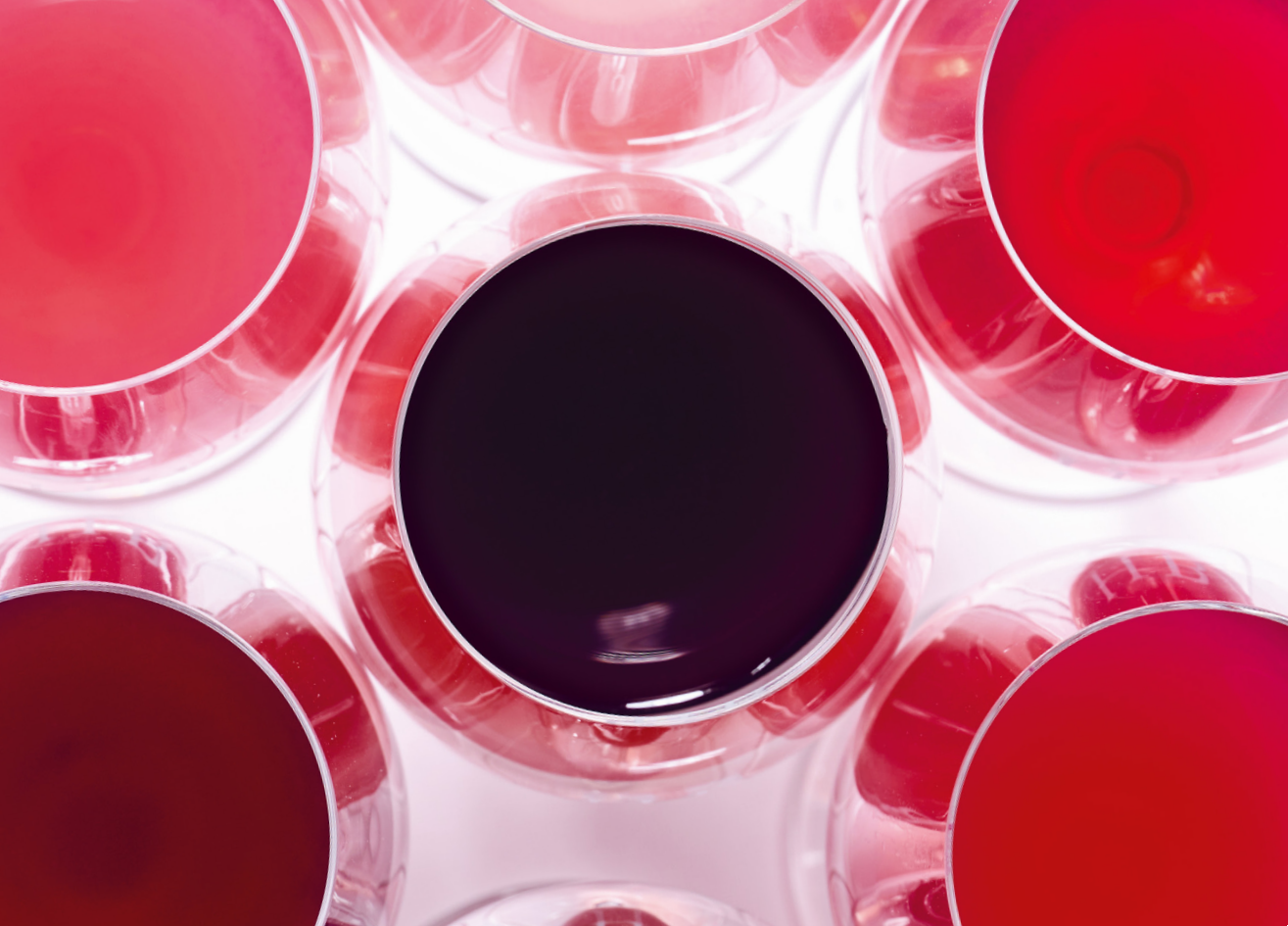




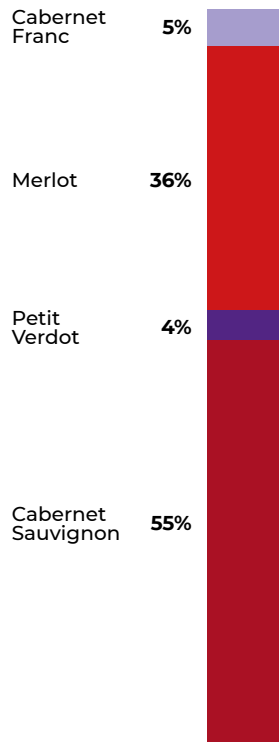
### **Early harvesting for ideal ripeness**

Beginning on September 4<sup>th</sup>, the harvest was carried out by our team in perfect conditions, patiently, 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. When tasting the first batches, 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!

Thus, the legend of the “vintages ending in five” continues once again this year and 2025 has nothing to envy its illustrious predecessors 2015, 2005... and 1945. The convergence of all the essential conditions required to craft a great vintage combined with precise and delicate vinification, has given rise to wines that are supple, balanced, deep and harmonious, characterized by fine aromatic intensity and beautiful freshness, the hallmarks of Haut-Bailly's outstanding vintages.



Horizontal dashed lines for writing tasting notes.



Tasting notes



2025

Harvest  
September 4<sup>th</sup> to 22<sup>nd</sup>





## THE CELLARIUM, A TEMPLE OF THE HAUT-BAILLY ART OF LIVING

2025

In 2025, we had the pleasure of finalising a project close to our hearts: the transformation of our former cellars into a new reception venue, the Cellarium, which now complements our existing hospitality offering.

A subtle nod to the English word “cellar”, the name Cellarium also refers to its Latin origins, where it described a ground-floor room devoted to the preservation of wine and other precious goods.

We imagined this place as a sort of contemporary temple dedicated to wine and to the Haut-Bailly art of living: an elegant setting in which to welcome our wine lovers, offering them the opportunity to discover or rediscover the wines of the estate through tastings, professional seminars, cocktails, grand receptions, or moments shared with family and friends.



### Capc

2025 will have been a year of visibility and grounding for Capc.

Following *Air de repos*, the museum's have welcomed The *Invention of the Everyday*, a large-scale project bringing together thirty international artists around the notions of reuse, recycling and shared joy. This cycle of exhibitions found a strong echo with audiences, confirming the relevance of a museum that questions ways of making, living and creating at a time of contemporary urgencies.

To these highlights were added proposals by emerging artists, the third collection narrative *Pollen*, and the exhibition devoted to Rammellzee, organised in collaboration with the Palais de Tokyo.

## HAUT-BAILLY, SUPPORT FOR THE ARTS

2025

Faithful to its dual mission as both a museum and a contemporary art centre, Capc continued its work of research, production and transmission, with the *Académie des Mutantes* festival thus confirming the museum's performative and inclusive dimension, and the *Cosmobal*, the ball of the European Night of Museums, which brought together more than 5,000 visitors.

*Les Furtifs* residency programme welcomed four artists from the Philippines, the United Kingdom, Vietnam and South Africa.

And finally, the *Cool Kids Space*, the museum's permanent gallery dedicated to children, met with immediate success. It embodies the desire to broaden access to contemporary creation and to make Capc a place of experience shared between generations.

Through its exhibitions, its programmes and its collections, Capc continues to affirm a vision of the museum as a space for creation, thought and connection. 2025 will thus have consolidated a collective dynamic shaped by curiosity, high standards and hospitality: that of a museum resolutely turned towards the future, while always remaining faithful to its history.



### **Opéra National de Bordeaux**

2025 was marked by a series of significant events at the Opéra National de Bordeaux: a year celebrated for the presence of the greatest artists, among them Karine Deshayes in an unforgettable *Norma*, followed by the Gala d'Étoiles (welcoming guest dancers from the Paris Opera Ballet and from China). There were also *Romeo and Juliet*, *Mythologies*, Preljocaj's ballet set to music by Bangalter, *The Pavilion of Peonies* from Shanghai, *The Nutcracker*, and a joyful kaleidoscope of world music. The Opera continues to position itself as a laboratory for creation and innovation, as demonstrated by the magnificent production of Beethoven's *Fidelio*, as well as the fourth cohort of its Academy, playfully revisiting *The Barber of Seville*.

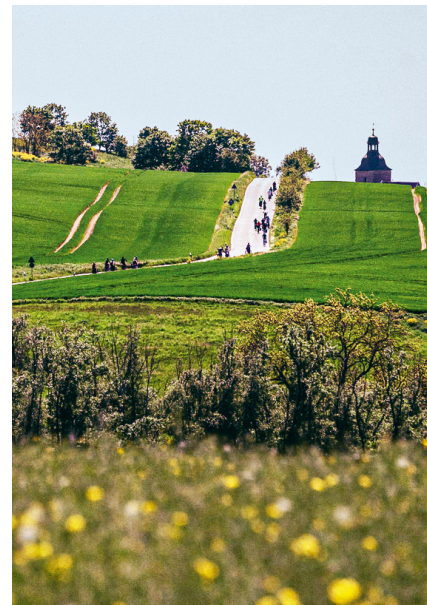
More than ever, it is committed to widening access to culture for all, from the very earliest age.

### **Pygmalion**

In the year of its 20<sup>th</sup> anniversary, *Pygmalion* and its founding conductor Raphaël Pichon continue their insatiable quest for creativity, allowing classical music to retain its unique power to move and transform lives. The artists of the ensemble share their expertise, excellence, curiosity and enthusiasm through concerts, operas, workshops and performances, in the closest possible connection with audiences.

*The Pulsations* Festival in Bordeaux in 2025, an experimental laboratory for new musical forms, rich in discoveries and surprises, met with considerable success.

In 2026, *Pygmalion* will travel the world to meet an ever more loyal and enthusiastic audience, with the second edition of *Les Chemins de Bach* in Germany, its debut in Australia, and a strong presence throughout France and across Europe.



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