

# HAUT-BAILLY · II

2025

*Yves Beck*

Yves Beck  
04/2026

L'éclat fruité et frais du bouquet souligne d'emblée l'enthousiasme et l'énergie présents dans ce vin ! **Quelle dynamique olfactive** avec des notes de tiges de fleurs, d'écorces d'oranges et d'épices. Les notes de baies noires telles que mûres et cassis ne manquent pas à l'appel, ni les nuances de menthe et de garrigue. La touche saline de l'attaque met également la fraîcheur en avant. Le vin se révèle progressivement et gagne en largeur le long du palais. Il est porté par des tannins compacts, légèrement serrés, qui offrent une vigueur parfaitement encadrée et qui sont en parfait accord avec la tension conférée par la structure acide. Cette dernière est affûtée, précise et tonifiante ! Quelle superbe entrée en matière. **Haut-Bailly II aime bien mettre la pression à son grand frère.** 2028-2040.  
**96/100**

**JAMES SUCKLING.COM** 

James Suckling  
04/2026

A very fine-tannined young red with blackberries, black currants and crushed stone character. It is medium-bodied with a lovely finish. **Very classy for a second wine.** 50% merlot, 40% cabernet sauvignon, 6% petit verdot and 4% cabernet franc.  
**95-96/100**

**LE FIGARO**

Ella Lister  
04/2026

Un fruit pur, mûr et délectable au nez, avec de la violette et de la rose, qui vous invite dans son monde. En bouche, une texture tout simplement divine, inséparable des saveurs, florale, fruitée et gourmande. **Époustouflant — cela monte à la tête. Un « second » vin absolument saisissant, enveloppant comme un fin cachemire.**  
**94-96/100**

ALEXANDRE MA 

Alexandre Ma  
04/2026

As the supple wine melts across the palate like a touch of savory cheese, I know at once that **Haut-Bailly II 2025 has succeeded.** It not only locks the energy of this warm vintage deep within the palate, but also softens it with a “gentle hand”. Peony in bud, airy and poised, meets the gentle creaminess of blueberry, while a trace of sea salt glides quietly beneath, carrying the whole into a hushed, luminous calm, as though the senses had been brushed into shades of white. This understated yet deeply nuanced expression is exactly what I adore. **In two words: pure class.**  
**93-94/100**

**JEB DUNNUCK**

Jeb Dunnuck  
04/2026

**A juicy, elegant, perfumed Pessac,** the 2025 Château Haut-Bailly II is the second wine of Haut-Bailly and checks in as 50% Merlot, 40% Cabernet Sauvignon, 6% Petit Verdot, and 4% Cabernet Franc. Ripe black cherries, graphite, flowers, and spice all define the nose, and on the palate, it's medium to full-bodied, pure, and pretty, with supple tannins and nicely integrated acidity. It hit 13.4% alcohol with a pH of 3.6.  
**91-94/100**

JANE ANSON  
INSIDE BORDEAUX

Jane Anson  
04/2026

High peony aromatics followed by slate and wet stones, this is **sappy, well paced,** black fruits, **full of energy.** Harvest September 4 to 22, 26.6hl/ha yield (30hl/ha average in Pessac overall), 45% of production in the 2nd wine, 30% new oak.  
**93/100**

## Le Point

Olivier Bompas  
04/2026

Fruité frais, fruits rouges, feuillage, élégant, bouche tendre, tanins très fins, veloutés, **harmonieux**, finale relevée, amer fin.  
17/20

Antonio Galloni  
**vinous**

Antonio Galloni  
04/2026

The 2025 Haut-Bailly II is a **gorgeous, wonderfully classy wine**. The aromatics are especially prominent. Rose petal, dried herbs, mint, blood orange and cinnamon lend an exotic flair. Medium in body, with silky tannins and fine balance, **the Haut-Bailly II is a delight**.  
91-93/100

## THE WINE CELLAR INSIDER

Jeff Leve  
04/2026

The perfume is all about the cornucopia of flowers paired with cocoa, black raspberries, and cherries. On the medium-bodied palate, **the wine is focused on its elegance, purity, and vibrancy**. The cherries, and currants you enjoy are accompanied by a mild touch of cocoa that adds roundness to the finish. This will be easy to taste with pleasure on release, or with just a year or two of bottle age. The wine blends 50% Merlot, 40% Cabernet Sauvignon, 6% Petit Verdot, and 4% Cabernet Franc. 13.5% ABV. Drink from 2028-2040.  
91-93/100

**tastingbook**  
The world's largest wine information source

Markus Del Monego  
04/2026

Dark purple colour with violet hue. Refined nose with elegant fruit, blackcurrants and mulberries, discreet spiciness and floral hints in the background. Subtle oak. On the palate **well structured and balanced with fine tannins, elegant acidity, velvety texture and very good length**. Floral hints in the aftertaste.  
93/100

**Vinum**  
MAGAZIN FÜR WEINKULTUR

Adrian van Velsen, Vinum, **vwWINE**  
04/2026

Ripe fruit, plum mousse, dark cherries, blackberries, floral notes; on the palate, juicy, precise, crisp fruit; there is a certain opulence, yet the whole feels light-footed; fine, already superbly integrated tannins; the finish is juicy and fresh. **This wine makes it truly difficult to spit out**. (Drink from 2028 to 2042).  
92-94/100

## falstaff

Peter Moser  
04/2026

Dark ruby color, violet reflections, delicate edge brightening. Delicate red forest berry confit, nuances of heart cherries, some cranberries, candied orange zest, mineral touch. Medium complexity, delicate herbal spice, red berries, fine tannins, mineral, balanced, **a lively food companion**.  
93/100

## Decanter

Georgie Hindle  
04/2026

Slightly dried herb aromatics, red berries cranberry and raspberry leaf. Quite high toned, almost tart acidity gives a brisk and upfront profile. Sleek with a crushed stone, powdery texture and slightly tight, liquorice spiced edges to the tannins. **Lots of juiciness**, mouthwatering acidity and brightness overall. Once this settles **this will be lovely** but it's a little tense at the moment but with power, concentration and a long length with dried mint and clove spice. 4% Cabernet Franc completes the blend.  
93/100

## bettane + desseauve

Bettane et Desseauve  
04/2026

Très fruité et floral, **il séduit par sa bouche ronde et suave**. Les tanins fins, la fraîcheur finale et l'équilibre général renforcent son **caractère élégant**.  
92-93/100

JEAN-MARC UARIN

Jean-Marc Quarin  
04/2026

Couleur rouge sombre, intense et belle. Nez intense, fruité, mûr. Très Graves, relevé par une touche réglisse. **La distinction de Haut Bailly est dans cette bouteille au corps minutieux, aux arômes fins, au toucher aérien. C'est délicieux** et il s'avale tout seul ! Assemblage : 50 % Merlot, 40 % Cabernet Sauvignon, 6 % Petit Verdot, 4 % Cabernet Franc. Degré d'alcool : 13°4 - pH : 3,6. Rendement : 26 hl/ha. 5 % de vin de presse. Vendanges : du 4 au 22 septembre.  
92/100

Neal Martin  
05/2026

The 2025 Haut-Bailly II has a relatively straightforward bouquet with brambly red fruit, cranberry and raspberry, a touch of black olive/iodine and sous-bois in the background. The palate is medium-bodied with vibrant acidity, touches of graphite infusing the red fruit, a little granular in texture, with a slight balsamic edge on the finish. Give this a couple of years in bottle.

**Good potential.**

**90-92/100**

## FÉRET

Guide Féret  
G.D B.G. E.K  
04/2026

Gianni Degl'Innocenti

La robe est d'un rouge carmin. De délicats arômes fruités, d'une parfaite maturité, ouvrent un registre aromatique complexe. Viennent ensuite la cerise et la prune fraîches, des touches balsamiques entre encens et eucalyptus, tandis que le floral enveloppe et accompagne l'ensemble du bouquet. De fines notes boisées apparaissent également, avec le poivre noir, le graphite et le bois de cèdre. En bouche, le vin est particulièrement juteux et équilibré, enveloppant le palais de l'attaque jusqu'à une longue finale. Le tanin, mûr et légèrement satiné, accompagne une finale sur des fruits noirs, avec de légers retours de bois de chêne.

**17/20**

Bernard Grandchamp

Couleur moyennement profonde, reflets grenat. Nez subtil, un peu fumé (notes cuir). Bouche tendue, granuleuse (tanin aéré entre les grains), élégance un peu austère, bonne longueur, finale en fraîcheur.

**17/20**

Étienne Khemtémourian

Nez de cerise griotte croquant, l'agitation favorise les notes florales, violette. L'entrée en matière est intéressante avec un équilibre d'une rondeur, les tanins sont très fins et le chaleureux et l'acidité se complètent bien. Les fruits rouges sont présents, la texture est veloutée. Une belle longueur vers une finale de plantes aériennes.

**17/20**

## WINEDOCTOR

Chris Kissack  
04/2026

**This has a beautiful aromatic expression** on the nose, with delicately dried hedgerow fruits underpinning forward floral notes, melding dried redcurrant and cherry with crushed chalk and cherry blossom, with a touch of reduction on a second sample (both tasted at the *château*, on two separate visits). The palate follows with a beautiful harmony, a sinewy freshness, and a modestly dense and tightly knit backbone of tannins which push into the finish. A wine of contrasts, with a welcoming nose and an easy-going and silky start, but then a tannic demand for the cellar on the palate. **A very good second wine**, this is a blend of 40% Cabernet Sauvignon, 50% Merlot, 6% Petit Verdot and 4% Cabernet Franc; picking started on September 4th, finishing on the 22nd. The yield was 26.6 hl/ha. The alcohol is reported to be 13.4%.

**90-92/100**



Lisa Perrotti-Brown  
04/2026

Deep garnet-purple colored, **the 2025 Haut-Bailly II springs from the glass** with vivacious notes of crushed red plums and black cherries with touches of raspberries, wild sage, graphite, and forest floor. The medium-bodied palate is lively and pure with black and red fruit layers and soft tannins, finishing with a savory lift. The blend is 50% Merlot, 40% Cabernet Sauvignon, 6% Petit Verdot, and 4% Cabernet Franc. The alcohol is 13.4%.

**90-92/100**

Jancis Robinson  
JancisRobinson.com

James Lawther  
04/2026

50% Merlot, 40% Cabernet Sauvignon, 6% Petit Verdot, 4% Cabernet Franc. 26.6 hl/ha. Cask sample. Already quite open with dark- and red-fruit notes and a hint of cedar and spice. Oak absorbed, **the palate round and gourmand** but with freshness and tiny, grainy tannins on the finish.

**16/20**



Xavier Lacombe  
04/2026

92/100

SCHWEIZERISCHE  
**WEINZEITUNG**

Hans Martin Gesellmann  
04/2026

17/20