



PRESS KIT

"The Renaissance of Château Le Pape"

CONTENTS

- 1 – Complete renovation of the vineyard by Haut-Bailly team
- 2 – An architectural restoration in keeping with the highest professional standards
- 3 – A tailor-made garden designed by Camille Muller
- 4 – Guest rooms in the heart of the vines

Appendix:

- Technical fact sheet
- Historic background
- Tasting notes and vintage fact sheets (on request)



1 – Complete renovation of the vineyard by Haut-Bailly team

Château Le Pape is an historic estate with a superb terroir in the heart of the Pessac-Léognan appellation. The average age of the vines (75% Merlot and 25% Cabernet Sauvignon) is 28 years.

As soon as Château Le Pape was acquired by the Wilmers Family in 2012, the Haut-Bailly team, led by Véronique Sanders and Gabriel Vialard, took a look at how best to renovate the vineyard.

A detailed soil survey was done to know the exact make-up of the soil and subsoil in each plot, and to check that grape varieties and rootstock were well matched. These results were completed by a resistivity survey that measured the clay content. The above analyses showed that the *terroir* consists largely of gravel and sand on clay, and that it has remarkable winegrowing potential.

Vineyard work at Château Le Pape is done sustainably, using the same methods as at classified growth Haut-Bailly, but adapted to Le Pape's soil.

The main improvements in the vineyard include:

- re-introduction of traditional viticultural methods (ploughing, no weed killers, etc.)
- modifying the way the vines are trained and *complantation* (replacing individual vines rather than replanting entire plots)
- grubbing up of two plots in order to restructure and drain them
- purchasing of two neighbouring hectares of vines to form a coherent entity
- gradual replanting with greater vine density
- reducing yields

The grapes are all hand-picked and each plot is harvested at optimum ripeness. Alcoholic fermentation takes place in temperature-controlled concrete vats at moderate temperatures. The wine is then aged for 12-16 months in oak barrels (30% new). Average annual production is about 40,000 bottles.

A new label

The vines (primarily Merlot) at Château Le Pape produce rich, concentrated wines. These are beautifully smooth, fresh, and best enjoyed from 5 to 10 years after bottling. Thanks to the expertise of the Château Haut-Bailly winemaking team, Château Le Pape is becoming more focused and elegant. It has its own unique style that sets it apart from the other wines in the Haut-Bailly range, which are largely Cabernet-based.

Château Haut-Bailly is famous for its elegant style and outstanding regularity, and the family has grown over the years...

2012 Château Le Pape is the first vintage entirely made by the Haut-Bailly team.

Starting with that year, the label was also modernised and streamlined. The new packaging was designed to be both discreet and contemporary, and includes a hologram.

2 – Renovation of the château

Château Le Pape's 18th century *chartreuse*, or manor house, and gardens were entirely restored in the spirit of the estate and its past in order to highlight the calm beauty of this unique location.

The renovation work was carried out by Agence de l'Arsenal in Bordeaux, led by one of the founders, Christophe Massie, who was also responsible for renovating the château and cellars at Château Haut-Bailly from 2000 to 2004. Agence de l'Arsenal also refurbished Château Palmer in Margaux and Château Lafon-Rochet in Saint-Estèphe.

The work was carried out by fifteen local craftsmen. Specialised in restoring historic buildings, the Compagnons du Tour de France were very much involved. Stonemasons formed a series of tailor made blocks corresponding exactly to the originals. Special care was taken in the layout drawing and bonding. Furthermore, cornice projections, pediments, pilasters, and mouldings were entirely restored and sculpted.

A second tower was built, re-establishing a symmetry and equilibrium in the 18th century style. The area of the terrace was doubled. The end result is a series of large, beautifully-proportioned reception rooms.

Patrice Terrin, from Paris, a friend of the Wilmers family, was in charge of interior design, choosing furniture, and decoration.



3 – A tailor-made garden designed by Camille Muller

The owners of Château Le Pape entrusted redesigning the grounds to the talented landscape artist Camille Muller. His aim is to restore their beauty from the time the château was first built, when the gardens were designed by a famous landscape artist.

Camille Muller imagined the layout and the circulation plan, and chose all the plants and where to put them. "During the first phase, I organise and structure the gardens... to be better able to create all sorts of fantasy afterward!" (Camille Muller)

Camille Muller paints his gardens with impressionist strokes.

At Château Le Pape, the existing tall plane trees and cedars of Lebanon have been retained. A secret garden was designed, as well as a shade garden against the house and a flower garden bordering the terrace.

Over 700 plants and 100 different species were ordered from nurseries in France and abroad to construct a veritable ecosystem. "When Camille Muller invents a garden, he creates not only a decor, but also a living space". (Claire de Virieu)

Camille Muller, landscape artist

Camille Muller started out working with botanist Gilles Clément before striking out on his own as a landscape artist in Paris. In the 1980s, he worked for numerous artists and aesthetes: César, Peter Klasen, Marithé+François Girbaud, etc.

Initially known for his wildflower gardens and ability to meet technical challenges in cities, he later created large gardens in France and abroad: Greece, Spain, and Madagascar.

Over time, his creations become more contemporary and streamlined, while remaining inherently natural. Whether moss gardens or landscaped Mediterranean gardens, each creation constitutes a miniature ecosystem. Gardens form an entity that has meaning, a microcosm in which man feels in touch with the universe. Attuned to that which is most human, he develops an inventive approach, in which respect for the environment plays a major role.



4 – A guesthouse in the heart of the vines

Located at the gateway to Bordeaux in the heart of a 9-hectare vineyard, Château Le Pape offers accommodation in guest rooms since September 2015.

Acquired in 2012 by Robert and Elisabeth Wilmers, the owners of Haut-Bailly, Château Le Pape benefits from the winemaking expertise of that great growth.

Three years spent renovating the château and gardens have made the most of Château Le Pape's elegant architecture and privileged location.

Providing a wonderful calm atmosphere, the rooms (varying from 39 m² to 70 m² for the suite) are bathed in soft light and afford a lovely view of the gardens. Rare plants, a shaded terrace, and a swimming pool overlook the vines.

Château Le Pape offers a lovely discrete venue to get away from it all. It is an oasis of peace and harmony devoted to wine lovers, who can also visit the cellars of the great growth and enjoy meals at La Table Privée du Château Haut-Bailly prepared by the château chef.

Price: starting at 200 euros.

Services: breakfast, vinothèque, heated pool, bicycles, WiFi, parking, etc.

In close proximity

Château Haut-Bailly is open for tours, tasting, and meals (lunch and dinner) at their Table Privée.

Seminar groups are welcome to spend a full day at the estate and can take advantage of a fully-equipped conference room overlooking the vines. A shop offers a selection of books and accessories revolving around the themes of wine, gastronomy, and the French lifestyle.

The most beautiful sites in the Bordeaux region are all located within 20-40 minutes of Château Le Pape. The city of Bordeaux (a UNESCO World Heritage Site and voted Best European Destination), the village of Saint-Emilion and its surrounding vineyards, the Médoc and its famous Route des Châteaux, Arcachon Bay (from the Dune du Pyla to Cap Ferret), etc... not forgetting the wine estates in the Pessac-Léognan appellation and the Route des Vins de Graves & Sauternes.



CHATEAU LE PAPE – TECHNICAL INFORMATION

Appellation: Pessac-Léognan

The men and women:

Owner: The Wilmers Family
President: Véronique Sanders-van Beek
Technical Director: Gabriel Vialard

Vineyard region:

Total area of the estate: 10 hectares
Area under vine: 9 hectares
Soil and subsoil: Sandy soil on clay
Grape varieties: 75% Merlot, 25% Cabernet Sauvignon
Vine density: 6,900 vines/hectare
Average age of the vines: 28 years
Training: Sustainable pest and disease control
Pruning: Guyot double
The harvest: Picking by hand into small crates

Fermentation:

Vat room: Fermentation in small cement vats
Temperature-control: Alcoholic fermentation at 26-28°C
Duration of maceration: 3-4 weeks

Ageing:

Barrels: French oak 30% new oak
Duration of barrel ageing: 12-16 months

Average annual production: 25,000 bottles

Sales: via the Bordeaux négociants

Address: 33850 Léognan - France
www.haut-bailly.com.com
mail@haut-bailly.com
Tel.: +33(0)5 56 64 75 11

Chambres d'hôtes (guest rooms) contact: hospitality@haut-bailly.com

Historic background

Château Le Pape produces a high-quality red wine from 9 hectares of vines in a single block. The wine has won several medals. This is a very old estate with an excellent terroir. It is charming in many ways and has inspired the owners to lavish great care and attention on it.

Located in the commune of Léognan, Château Le Pape was created in the 18th century by Pierre Bobineau, a master sailmaker in Bordeaux. He devoted his life to this estate, buying plot after plot of prime vineyard land with gravel soil and building the château circa 1805. Le Pape earned a fine reputation in the following decades.

The château later passed into the hands of a Spanish priest exiled from his native Catalonia. In 1841, he in turn sold the estate to Raymond Eugène Goëthals, an artist famous for his seascape and landscape paintings. Goëthals found the peace necessary for his artistic creation at Le Pape and his daughter Alexandrine was also inspired there to follow a musical career.

The château's motto was: "Make little, but very good". That has been Château Le Pape's credo since 1928, when the red wine won the Grand Prix at the Universal Exhibition in Brussels, followed by a gold medal in Paris in 1931. The wines of Château Le Pape interested major Bordeaux *négociants*, who already possessed vineyards in the Médoc and Saint-Émilion. The Theil, Legros, and Monjanel families thus succeeded one another as owners.

Robert G. Wilmers, owner of Château Haut-Bailly, acquired Château Le Pape in January 2012. Haut-Bailly's proven expertise in making classified growth wine is now applied to this terroir. Major investments are under way to give Le Pape a strong identity and make it one of the finest wines in the appellation.

