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CHATEAU HAUT-BAILL

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hen it comes to the environment, we need to respect with certitude the ecosystem and the people that live there. This can mean many things. For instance, it means maintaining the forests that we currently have without chopping more down to plant vines or build houses. It can also mean doing what we can with our land to enhance the habitat we have for pollinators and birds and other wildlife. In the vines, we minimize the chemical inputs we use by plowing instead of using herbicide, and by using safe systemic chemicals in relatively small quantities to fight fungal pathogens rather than dumping large amounts of copper on the vines which can destroy the life in the soil over time. Inside, it means minimizing energy use by using the natural cooling properties of the ground to vinify and store wine while providing indoor environments with ample access to the sun and fresh air for our staff. In caring for the vines, one must best respectful of nature. This is accomplished through a thousand small daily gestures which benefit our wine but also the planet.

Chris Wilmers Chairman of the Supervisory Board

Professor of Ecology, Department of Environmental Studies, University of California, Santa Cruz USA

ΗК



We are children of nature, created to conserve and cultivate the Garden of Eden. The garden allows men and women to confront their intelligence with nature. It is up to us to listen to it, to dialogue, to be at one with it.

The vine has been civilized by men who reveal its power but also its fragility.

It is the daily work, the shared love that we give to it - which is called dedication - that will allow the plant to flourish, sometimes to escape the misfortunes of bad weather and to become a source of life as grapes - the precursor of a great wine.

Wherever the vine is cultivated, the same story is taking shape, a wonder of the world as the Babylonian Gardens were.

And in turn, as with the garden, the vine civilizes us, leading us to find our humanity and our identity.

A great wine is always a part of civilization.

Véronique Sanders



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Weather conditions

Unprecedented weather and extreme seasons! Winter 2019 was short-lived. After a particularly cold January, February was exceptionally mild (28°C).



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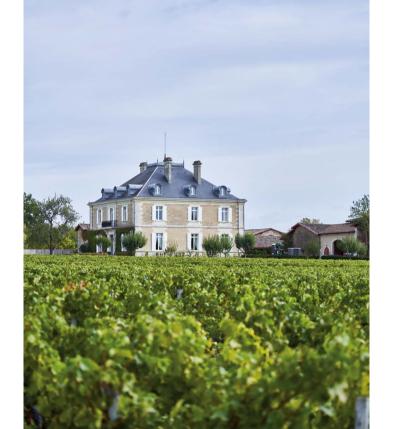
The early budburst (15 days in advance) gave us fears of spring frosts, which were fortunately avoided thanks to the nightime mobilization of our team. On five separate occasions, fires were lit to fight against this risk (March 27^{th} & 28^{th} , April 13^{th} , May 5^{th} & 6^{th}). An unusual freshness in May slowed the growth of the plant and returned us to a traditional growing calendar. Spring ended with several successive heat waves from the end of May, followed by two intense periods in June (26^{th} & 27^{th}) and July ($22^{nd}-25^{th}$).

The early summer weather accelerated the vegetative development and demonstrated the incredible resistance of the vine. Generous growth encouraged us to perform green harvests.



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At the end of July, a providential storm during a period of drought gave us 40mm of rain, and allowed a quick and homogeneous veraison, along with the cooler temperatures of early August. Maturation developed in ideal weather conditions, with alternating warm and sunny days with cool nights.



Harvest

A fter a fine summer and an exceptional month of September, the harvest took place from September 23rd to October 11th in favorable conditions.

A generous crop was handpicked by a highspirited troop of international pickers. The sugar concentration of the grapes, their phenolic richness and a natural acidity are signs of a great vintage.

The vinification took place at 24°C in order to preserve the perfect freshness and elegance despite the high degrees in alcohol.



Wines

Charming Merlots and structured Cabernets. The wines are ripe, rich and aromatic. They offer balance, generosity as well as precision. 2019 is a wine of style and depth, a wine of balance, power and purity.





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Château Haut-Bailly 2019

Energy

Harvest dates: September 23rd – October 10th

Blend:

56% Cabernet Sauvignon36% Merlot4% Cabernet Franc4% Petit Verdot

TASTING NOTES





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Haut-Bailly · II 2019 A reflection of the grand vin

Harvest dates: September 23rd – October 10th

Blend:

60% Merlot 40% Cabernet Sauvignon

TASTING NOTES





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Château Le Pape 2019 A smooth and elegant wine

Harvest dates: Merlot: September 30th – October 3rd Cabernet Sauvignon: October 11th



80% Merlot 20% Cabernet Sauvignon

TASTING NOTES





Engineers of the soil

For us, nature is a wonder.

We are fortunate to live with a multitude of wild species: a covey of partridges, hares, pheasants, deer, wild boars... these are not always welcome, but we are not discriminating.

There are also a wide variety of insects: bees, dragonflies, ants and ladybugs that cross our path. Reptiles and amphibians have found their balance in our vineyard plots. This led to an internal photo contest in which everyone was invited to participate.

The analysis of the latest soil surveys to measure the resistivity of our terroir had a second effect: that of being able to measure and count earthworms, lumbricus terrestris, which dig the soil, aerate it and allow the roots to breathe in the different types of gravel found within and on the edge of vineyards.

Earthworms act on the decomposition of organic matter and on the hydric functioning of the earth. They are indicative of the conditions and uses of the soil. As they are intimately linked to its constituents, they react to agricultural practices and to the modifications undergone in their environment. This study allowed us to adjust the calendar for traditional farming methods.

For the past several years we have been committed to the EMS approach (Environmental Management System), which led us to obtain the HEV (High Environmental Value) label in June 2019, which confirms and guarantees our positive environmental practices.

Gabriel Vialard Technical Director



Exhibition Memphis 2019 at the MADD Museum - Bordeaux

Patrons of the art

For several years, the Wilmers family has supported the cultural community of Bordeaux through the Museum of Fine Arts, the CAPC museum of contemporary art, the Museum of Decorative Arts and Design (MADD) and the Cité du Vin.

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In 2019, Haut-Bailly has, among other things, accompanied the exhibitions A Passion for Liberty at the Museum of Fine Arts, Lubaina Hamid at the CAPC, The Chōchin of Japan and the remarkable Memphis exhibition at the MADD.

In 2017 the MADD launched a two-year architecture competition to modernise and renovate its spaces, in particular the old prison located adjacent to the Hôtel de Lalande. The two selected winners, Aymeric Antoine and Pierre Dufour, are two young architects who received the prize for the first work of L'Equerre d'Argent, the most prestigious French award.

The construction works will begin following a period of reflection carried out by the museum team.

This ambitious architectural project will be made possible thanks to the patronage of Elisabeth Wilmers.

Heatwave Sunlight Freshness in May Extreme seasons Resistance of the vine Favorable harvest conditions Indian summer Generous crop