

Château Haut Bergey 2005

CSPC# 103326

12x750ml

13.5% alc./vol.

Grape Variety

65% Cabernet Franc, 35% Merlot

Appellation

Pessac-Léognan

Classification

Grand Vin de Bordeaux

Website

<https://www.haut-bergey.fr/vins-eng.html>

Sustainability

The vineyard is farmed using only 100% organic and biodynamic techniques. Haut Bergey earned their certification for being organic in 2018.

General Info

In the 15th century the "Seigneur de la Louvière" and the "Seigneur d'Olivier" got to work on the reparcelling of agricultural land and so was born "La maison noble de Pontey" today named Chateau Haut-Bergey. In 1700 Sir Jean-François de Cresse, a member of parliament of Bordeaux, took it over and used it as his permanent residence.

By 1772 the estate stretched over 100 hectares of vineyard. A hundred years later, though the vineyard was abandoned and in 1850 a splendid castle was reconstructed, becoming a leisure residence. It was in the middle of the last century the castle returned to the wine growing roots of the past.

In March 1991 Sylviane Garcin-Cathiard acquired Chateau Haut-Bergey.

Granddaughter of a wine merchant and a successful businesswoman, her approach has always been that of a connoisseur appreciating great wine.

It was love at first sight and the promising charm of Chateau Haut-Bergey encouraged her into a large renovation project whilst respecting the former traditions. Commitment to quality is her main principle.

Winemaker

François Prouteau, winemaker.

Vintage

The 2005 vintage was characterised by:

- Very low rainfall (hydric deficit in winter plus summer drought)
- Exceptional climatic conditions throughout the vegetative process.

Made-to-measure work in the vines, adapted to the climatic conditions, enabled us to achieve a superb vintage. Very low temperatures recorded at the end of February and early March together with a rainfall deficit in winter, close to 60% below the local average, made budding some three weeks late. The hot, dry weather at the end of May caused the vegetation to get off to an explosive start. Early flowering of the Merlots (May 25 through June 2) was closely followed by the Cabernets (May 30 through June 8). Slight hydric stress at the time of "nouaison" (when fruits appear) stunted the berries, presaging a short harvest. High daytime temperatures with drought conditions speeded up the ripening process, under way by mid-July. Pigmentation of the wood appeared before "véraison" (when the fruit colour changes), a sign of early accumulation of the anthocyanins and tannins in the grapes. Weather conditions in the summer were exceptional for Bordeaux, with hot days and cool nights. This continued until the final day of the harvest. Excellent weather conditions throughout autumn allowed us to pick in five weeks, working two days a week and picking mostly in the mornings to avoid peak heat hours. The degree of ripeness was remarkable with natural alcohol levels of 14% for the Merlot and 13% for the Cabernet: never known before at Haut-Bailly! Very low yield (41 hL per ha), but the result was prodigious.

Vineyards

The vineyard comprises 26.5 hectares of red grapes and 2 hectares of white grapes. It is well exposed to the south and south-west on slightly sloping grounds, ensuring natural drainage. During summertime and especially in September, the gravel topsoil reflects absorbed heat onto the bunches of grapes, thus improving the process of ripening. The subsoil, which influences the deep-rooted vines, is composed of clay and chalk streaked with iron-bearing parts.

Harvest

Every effort is made to make the best wines possible. The red wine is hand-made and great care is given to the selection afterwards. The grapes are transported in small boxes of 20 kg in order to avoid them being squeezed or oxidation.



Winemaking	Grapes for Haut-Bergey's red are handpicked and transported in small boxes. The winemaking is traditional, with every parcel of vines are separately prepared in small vats of stainless steel or wood with integrated hot and cold regulation. The wine is aged in 50% new French oak barrels for 16 to 18 months.
Tasting Notes	In the glass, the 2005 Haut Bergey exhibits a dark ruby hue at its core, gradually fading towards the rim. The nose is enticing, opening with enticing aromas of sweet plum, grilled beef, tobacco, and smoke. As you delve deeper, notes of cassis and crushed rocks emerge, adding layers of complexity. On the palate, this wine truly shines. It is full-bodied and exudes richness, caressing the senses with flavors of vanilla, raspberry, and lavender. The mid-palate showcases a wonderful acidity that lingers alongside flavors of mocha and espresso, leading into a long and satisfying finish. The tannins are firm yet integrated, providing structure and ensuring that this wine has the potential to age gracefully.
Serve with	Chateau Haut Bergey is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. The red wine of Chateau Haut Bergey is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.
Production	9830 cases made
Cellaring	Drink 2015-2025.
Scores/Awards	<p>91 points - James Suckling, Wine Spectator - March 2008</p> <p>89-91 points - James Suckling, Wine Spectator - March 2008</p> <p>90 points - Robert Parker, Wine Advocate - June 2015</p> <p>92 points - Robert Parker, Wine Advocate - April 2008</p> <p>92-94 points - Robert Parker, Wine Advocate - April 2007</p> <p>91-93 points - Robert Parker, Wine Advocate - April 2006</p> <p>91+ points - Neal Martin, Wine Journal - July 2009</p> <p>90-92 points - Neal Martin, Wine Journal - April 2006</p> <p>88-90 points - Roger Voss, Wine Enthusiast - May 2006</p> <p>16 points - Jancis Robinson, JancisRobinson.com - March 2017</p> <p>17 points - Jancis Robinson, JancisRobinson.com - February 2009</p> <p>16.5 points - Jancis Robinson, JancisRobinson.com - April 2006</p> <p>16.5 points - James Lawther MW, Decanter.com - April 2006</p> <p>90 points - Jeff Leve, thewinecellarinsider.com - June 2015</p> <p>90 points - Jeff Leve, thewinecellarinsider.com - June 2008</p> <p>90 points - Jeff Leve, thewinecellarinsider.com - January 2008</p> <p>90 points - Stephan Tanzer, Wine Cellar - June 2008</p> <p>92 points - Jean Marc Quarin (score only) - January 2007</p> <p>92 points - Peter Moser, Falstaff Magazine - May 2006</p> <p>90 points - John Gilman, viewfromthecellar.com - March 2011</p> <p>90 points - Connoisseur's Guide - March 2011</p> <p>15.5 points - La Revue du Vin France (score only) - January 2007</p> <p>14.5 points - Vinum Wine Magazine (score only) - March 2008</p>
Reviews	<p><i>"Aromas of mineral blackberry and licorice lead to a full body with lots of racy tannins and a long flavorful finish. There's plenty of character with a polished refined style yet tannic. Best after 2011. 9830 cases made."</i> - JS, Wine Spectator</p> <p><i>"Lots of blackberry and spices on the nose. Full-bodied, rich, and powerful. Velvety tannins. Long finish."</i> - JS, Wine Spectator</p> <p><i>"Charcoal, espresso roast, blackcurrants and spice are all present in this medium-bodied, nicely concentrated, relatively evolved, and precocious Haut-Bergey, which is just now attaining its plateau of maturity. Soft tannins and an attractive plushness are followed by a wine capable of drinking well for another decade or more."</i> - RP, Wine Advocate</p> <p><i>"One of the finest under-the-radar estates in Pessac-Leognan, Haut-Bergey's 2005 (a blend of 65% Cabernet Sauvignon and 35% Merlot) offers up aromas of scorched earth, wet stones, burning embers, charcoal, and copious black currant and cherry fruit. The sumptuous bouquet is accompanied by a full-bodied wine displaying dazzling purity, sweet tannin, and a long, opulent finish."</i> - RP, Wine Advocate</p>

Reviews *“Performing fabulously well, the 2005 Haut-Bergey may ultimately rival the estate’s brilliant 2000. Fashioned from a blend of 65% Cabernet Sauvignon and 35% Merlot, it offers up sumptuous aromas of high-class cigar tobacco interwoven with hints of menthol, burning embers, black currants, and a volcanic/earthy component. The complex aromatics are followed by a wine with stunning concentration, terrific fruit purity, a voluptuous texture, and a long, heady finish. For its power and richness, it’s relatively light on its feet. Anticipated maturity: 2011-2025.”*

- RP, Wine Advocate

“Unquestionably the finest wine Haut-Bergey has produced since 2000, this deep, purple-colored beauty is a classic example of Pessac-Leognan’s smoky, earthy style. Sweet red and black currant fruit, scorched earth, and a subtle burning ember/smoky character emerge from this ripe, full-bodied effort. With terrific fruit, good acidity, and high but ripe tannin, it should hit its peak in 3-5 years, and last for two decades. It is a blend of equal parts Merlot and Cabernet Sauvignon.”

- RP, Wine Advocate

“Tasted single blind at Southwold. This is a little simplistic on the nose with a touch of the old blackcurrant wine gums but fresh and lively. The palate has some dryness: austere and backward with compressed dusty black fruit, with liquorice and sous-bois on the finish. I think this will mellow with time – not showing its best now but it has the stuffing and structure to age beautifully. Drink 2012-2025.”

- NM, Wine Journal

“Tasted at Clos l'Eglise. An attractive, blackberry nose with a gravelly element to it. Good definition and a lot of freshness. The palate, like many 2005's is quite tannic, tight with a straightforward entry fanning out to a lovely spicy finish with a touch of espresso lingering on the aftertaste. Perhaps a little disjointed at present: but it will certainly meld together with barrel ageing. Tasted April 2006.”

- NM, Wine Journal

“88-90 Barrel sample. This wine is tough, but there are also fine black flavors. The dryness is very dominant at this stage, but this is a firmly powerful wine, with perhaps too much extract.”

- RV, Wine Enthusiast

“Tasted blind. Blueish crimson. Light nose. A bit simple. No evidence of the heavy tannic charge evident in most 2005s. Easy peasy. Drink 2015-2025.”

- JR, JancisRobinson.com

“Putty and something overripe on the nose. Very sweet and soft - not very Graves but a pleasurable, early drink”

- JR, JancisRobinson.com

“Very dark purplish crimson. Lustrous. Not much nose but neat if not especially striking palate. Lots of ripe fruit, less acidity than usual in Pessac-Léognan. Tannins very well worked. A good modern red bordeaux even if not particularly expressive of its appellation. Drink 2014-24”

- JR, JancisRobinson.com

“Modern but elegant in style. Lively, vibrant dark fruit. Good density. Finely textured, fresh and long. Drink 2012-2020.”

- JL, Decanter.com

“Displaying a lightness in color, there is a mature, softness to the dark berries, with a perfume of earth, cherries, espresso, and fresh herbs that feel round and soft in the berry, filled finish. This is not a wine to hold for further aging.”

- JL, thewinecellarinsider.com

Reviews *"Fennel, chocolate, dark berry, and fresh oak scents make up the perfume, this has a soft, supple entry with no hard edges. It finishes with sweet blackberry and black raspberry flavors. This is one of the best buys in 2005."*
- JL, thewinecellarinsider.com

"This opulently styled wine will really start shining when the oak calms down, allowing the fleshy dark fruit to come to the front. This is one of the top values from the vintage and especially Pessac Leognan."
- JL, thewinecellarinsider.com

"Good full, deep red. Super ripe aromas of redcurrant, plum, cherry, flowers, and beefsteak tomato. Sweet, fat, and full, but less wild and expressive today than the 2006. Distinct notes of milk chocolate and roasted berries. The major tannins currently cut off the wine's fruit. Impressively rich but lacks a spark: is this too ripe for its own good?"
- ST, Wine Cellar

"Deep dark ruby garnet, almost black core, violet reflections, honey-sweet, inviting nose, ripe plums, and cherries sound. Elegant on the palate, good balance, fine nougat touch, pleasant sweetness in the aftertaste, structured with finesse, good development potential. - BEST BUY"
- PM, Falstaff Magazine

"Château Haut-Bergey was one of the most pleasant surprises of the entire 2005 tasting. Michel Rolland had consulted here for some years in the past, but the château owner had decided that he was dissatisfied with the direction of the winemaking under Monsieur Rolland's consultancy, and he is happily no longer part of the equation at Haut-Bergey. The result in 2005 is one of the best wines made in the region of Pessac-Léognan that I tasted, and clearly one of the real sleepers to be looked out for in this vintage. The bouquet is deep, pure, and classic, as the wine jumps from the glass in a blaze of cherries, red plums, tobacco, a lovely base of Graves soil tones and a judicious framing of vanillin oak. On the palate the wine is medium-full, focused, and tangy, with lovely intensity of flavor, ripe tannins and good length and grip on the classically shaped finish. The wine is a blend of sixty-five percent cabernet sauvignon and thirty-five percent merlot and was raised in fifty percent new oak in 2005. Despite my comments about malo in barrel in the introduction, this wine has managed to show some fine elements of terroir despite having had its malolactic done in barrel. Lovely wine and a great value."
- JG, Aviewfromthecellar.com

"Scattered notes of stony spice and tobacco join with fairly solid young curranty fruit in both the aromas and flavors of this full-scaled and well-extracted young Graves, and it delivers a little more volume and depth than we would expect at the price. It is long on tannic grip at the moment and is thus one meant for the cellar, and we urge at least five to eight years of patience before pulling its cork."
- Connoisseur's Guide
