

Château Haut Bergey 2015

CSPC# 844664

750mlx12

13.5% alc./vol.

Grape Variety	47% Merlot, 36% Cabernet Sauvignon, 10% Petit Verdot, 7% Cabernet Franc
Appellation	Pessac-Léognan
Classification	Grand Vin de Bordeaux
Website	https://www.haut-bergey.fr/vins-eng.html
General Info	<p>In the 15th century the “Seigneur de la Louvière” and the “Seigneur d’Olivier” got to work on the re-parcelling 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.</p> <p>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.</p> <p>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.</p> <p>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.</p>
Winemaker	François Prouteau, winemaker
Vintage	<p>Frankly, 2015 Pessac Leognan was very strong for both red and dry white Bordeaux wine.</p> <p>Weather conditions were generally ideal with perfect flowering and set during Spring. A hot dry and sunny spell during June and July kept the vines in balance; the near-drought conditions resulted in excellent cluster development. Veraison (in which the grape berries turn from green and hard to coloured and fleshy) began towards the end of July. Light rains refreshed the canopies and hydrated the clusters. Cooler weather arrived in August with above average rainfall. The cooler conditions running up to harvest in September allowed the grapes to conserve their aromatic potential and ripen relatively evenly.</p>
Vineyards	<p>The 42-hectare vineyard of Chateau Haut Bergey has 40 hectares planted to red grape varieties and 2 hectares of vines cultivated for white wine grapes. This shows a marked increase in the size of their vineyards as they have almost doubled in size over the past several years.</p> <p>For the red wine grapes, the vineyards are planted to 43% Cabernet Sauvignon, 43% Merlot, 8% Cabernet Franc, 5% Petit Verdot, and 1% Malbec. This is a marked change in the vineyard with much less Cabernet Sauvignon.</p> <p>The terroir is mostly gravel-based soil. The vineyards are not contiguous. In fact, they are spread out over the appellation, with various levels and qualities of terroir. Much of their vineyards are situated in the middle of the small village of Leognan not far from Domaine de Chevalier. The vines are on average, 30 years of age, as many vines were planted in 1989. The vines are planted to a density of 7,150 vines per hectare. The vineyard is farmed using only 100% organic and biodynamic techniques. Haut Bergey earned their certification for being organic in 2017.</p>
Harvest	September dates unknown.
Vinification/ Maturation	<p>Stainless steel tanks of 80 to 120 hl. New french oak barrels: 50% for 16-18 months</p> <p>The preparation of the wine is done in a traditional way: every parcel of vines is separately prepared in small vats of stainless steel or wood with integrated hot and cold regulation. The wine is aged in oak barrels for between 16 to 18 months according to the vintage.</p>
Tasting Notes	A wine that is aged with consideration for its fruit. The large sized barrels gently protect the delicate tannins and crunchy fruit that reflect the perfect ripeness of the grape. The delicacy of the red fruits, the depth of the black fruit and the verticalité, shape and reflect the perfect balance of Château Haut-Bergey red wines.



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	10,000 cases made
Cellaring	Drink now-2027.
Scores/Awards	<p>91 points - James Molesworth, Wine Spectator - March 2018</p> <p>89-92 points - James Molesworth, Wine Spectator - June 2016</p> <p>Review Only - Neal Martin, Wine Advocate - April 2016</p> <p>92 points - James Suckling, JamesSuckling.com - March 2018</p> <p>90 points - Jane Anson, Decanter.com - March 2018</p> <p>90 points - Jeff Leve, thewinecellarinsider.com - April 2016</p> <p>90 points - Antonio Galloni, Vinous - February 2018</p> <p>83 points - Jean Marc Quarin (score only) - January 2018</p> <p>86 points - Jeannie Cho Lee MW, asianpalate.com (score only) - May 2016</p> <p>89 points - Peter Moser, Falstaff Magazine - May 2016</p> <p>14 points - Bettane & Desseauve (score only) - March 2018</p> <p>15.5 points - Vinum Wine Magazine (score only) - June 2018</p>
Reviews	<p><i>"This has a sappy core of kirsch and plum preserve flavors, laced with bright, fresh bay leaf and savory notes. A well-buried iron spine holds the finish, letting the fruit play out. Fleshes out nicely in the glass. Very solid."</i> - JM, Wine Spectator</p> <p><i>"This has some muscle, with dark plum and blackberry compote notes mixing with tar and licorice details. Shows brambly grip through the finish. A touch extracted, as there's a slight plum skin edge at the very end but should still be solid. Barrel Sample: 89-92 Points."</i> - JM, Wine Spectator</p> <p><i>"The 2015 Haut Bergey has a sweet, very opulent bouquet with crème de cassis and boysenberry jam aromas, quite precocious but disguising the terroir. The palate is difficult - hard and slightly bitter on the entry with tough tannin (unusually for this vintage), and a slightly disjointed finish. This needs to improve by the time it is in bottle."</i> - NM, Wine Advocate</p> <p><i>"Attractive violets, cassis, and wild herbs on the nose, which leads into a sturdy palate, which has a firm wedge of tannins amid flavors of currants and cassis. Best from 2020."</i> - JS, JamesSuckling.com</p> <p><i>"This shows Pessac typicity - not as ripe as Pomerol, or even Margaux, in 2015, but it has lovely welcoming dark fruits. It's even-handed and very good quality and should be ready to start drinking over the next few years. There's an initial touch of brett on the nose, but it clears to reveal an elegant balance."</i> - JA, Decanter.com</p> <p><i>"Ripe dark red berries, thyme, and smoke in the nose lead to a blast of dark cherries in the plush, round, finish."</i> - JL, thewinecellarinsider.com</p> <p><i>"The 2015 Haut-Bergey has turned out beautifully. Dark cherry, plum, hard candy and mint are all pushed forward. This decidedly succulent Pessac Léognan has gained considerable body, texture, and complexity in barrel. Today, it is terrific."</i> - AG, Vinous</p> <p><i>"Deep dark ruby garnet, opaque core, violet reflections, delicate lightening of the edges, delicately reminiscent of prunes, wilted leaves, candied orange zest, somewhat idiosyncratic, delicately oxidative bouquet. Wide-meshed, dry tannins, slightly chocolatey on the finish, medium length."</i> - PM, Falstaff Magazine</p>
