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## Château Haut Bergey 2009

CSPC# 749568

750mlx12

13.5% alc./vol.

SOLD OUT

CSPC# 844664

750mlx12

13.5% alc./vol.

### Grape Variety

65% Cabernet Sauvignon, 35% Merlot

### Appellation

Pessac-Léognan

### Classification

Grand Vin de Bordeaux

### Website

[www.haut-bergey.fr/](http://www.haut-bergey.fr/)

### General Info

In the 15th century the “Seigneur de la Louvière” and the “Seigneur d’Olivier” got to work on the re-parceling 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 businesswomen, 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.

Chateau Haut Bergey is one of the crown jewels in the collection of exquisite Grand Crus. The exceptional soil consists of clay and gravel washed up from the Pyrenees caused by the meanderings of the Garonne over time which give Chateau Haut Bergey its distinctive character.

### Winemaker

François Prouteau

### Vintage

The temperatures in 2009 were close to those in 2005, and rainfall was similar to 2000 – two great examples with regard to crucial ripening parameters! Summer was relatively dry with beautiful sunny days and cool nights. Thanks to deep rooting and meticulous work in the vineyard to find the best possible equilibrium between the soil and the vines, vine growth came to a halt on the 20th of July and a long, fine ripening period began. With the help of satellite photos, we now have a map showing how each plot ripens. This enables us to organise picking at peak maturity and to harvest grapes of uniform ripeness. Assisted as well by two new technologies (optical sorting of the fruit and destemming by vibration), we were able to obtain exactly the desired degree of extraction.

### Vineyards

The 28.5 hectares are located in the heart of the village of Leognan, a leading area of Graves region. At the end of the Tertiary era and during the Quaternary the changing meanderings of the Garonne left a large variety of gravel, pebbles and other stones that constitute the complexity of this exceptional ground. In springtime, the temperature of soil rises constantly. During summertime and especially in September the gravel reflects the absorbed heat onto the bunches of grapes, thus improving the process of ripening.

The vineyard of HAUT-BERGEY is well exposed to the south and south-west on slightly sloping grounds, so ensuring natural drainage. The subsoil is composed of clay and chalk streaked with iron-bearing parts that also contribute to the uniqueness and personality of the wines of HAUT-BERGEY. The vineyard of Chateau Haut-Bergey comprises 26.5 hectares of red grapes and 2 hectares of white grapes. 54% Cabernet Sauvignon / 46% Merlot

### Harvest

The grapes are transported in small boxes of 20 kg in order to avoid them being squeezed or oxidation.



<b>Vinification/ Maturation</b>	Stainless steel tanks of 80 to 120 hl. New French oak barrels: 50% for 16-18 months 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.
<b>Tasting Notes</b>	Although more red fruits show on the nose than black there is an attractive sweetness. The palate has richness with ripe black cherries backing the cassis. The fruit lasts well on the finish.
<b>Serve with</b>	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. Chateau Haut Bergey is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms and pasta as well as cheese.
<b>Production</b>	7,500 cases made
<b>Cellaring</b>	Drink 2012-2037
<b>Scores/Awards</b>	<p><b>90 points</b> - Thomas Matthews, Wine Spectator - March 31, 2012</p> <p><b>90-93 points</b> - James Suckling, Wine Spectator - Web Only 2010</p> <p><b>94 points</b> - Robert Parker, Wine Advocate #199 - February 2012</p> <p><b>92-94 points</b> - Robert Parker, Wine Advocate #188- April 2010</p> <p><b>91+ points</b> - Neal Martin, Wine Journal - January 2012</p> <p><b>90-92 points</b> - Neal Martin, Wine Journal - May 2010</p> <p><b>93 points</b> - James Suckling, JamesSuckling.com - July 2012</p> <p><b>91-94 points</b> - James Suckling, JamesSuckling.com - April 2010</p>
<b>Scores/Awards</b>	<p><b>87-89 points</b> - Roger Voss, Wine Enthusiast - September 8, 2010</p> <p><b>92 points</b> - Stephen Tanzer, ST's International Wine Cellar - July 2012</p> <p><b>90-92 points</b> - Ian D'Agata, ST's International Wine Cellar - May/June 2010</p> <p><b>16 points</b> - Jancis Robinson, JancisRobinson.com - April 20, 2010</p> <p><b>16 points</b> - Stephen Spurrier, Decanter.com - April 2010</p> <p><b>15.25 points</b> - Jean Marc Quarin - April 2010</p> <p><b>91 points</b> - Jeff Leve, thewinecellarinsider.com - January 2012</p> <p><b>90-92 points</b> - Jeff Leve, thewinecellarinsider.com - August 2010</p> <p><b>16 points</b> - Farr Vintner - April 2010</p> <p><b>88-91 points</b> - Derek Smedley, MW - April 2010</p> <p><b>90 points</b> - Neal Martin, Vinous - March 2019</p>
<b>Reviews</b>	<p><i>"Bright cherry and berry fruit flavors nestle in a broad, soft texture in this juicy red, which has bright acidity, modest tannins and an herbal, floral finish that's fresh and focused. Not a blockbuster, but balanced and harmonious. Drink now through 2017. 7,500 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Pretty nose of blackberry and mineral that follows through to a full body, with velvety tannins and a long finish. Juicy and rich. Very well done. Score range: 90-93"</i></p> <p>- JS, Wine Spectator</p> <p><i>"A blend of just over 50% Cabernet Sauvignon and the balance Merlot (last year I mistakenly wrote that the balance was Cabernet Franc), the opaque ruby/purple-colored 2009 reveals notes of scorched earth/burning embers/charcoal, black currants, ripe cherries and lead pencil shavings. Full-bodied and pure with sweet tannin, this is an under-the-radar, high quality claret to drink over the next 20-25 years. As powerful and rich as the 2000 and 2010, Haut-Bergey's 2009 is another of the over-achieving, value-priced Bordeaux that are increasingly difficult to find. The estate, which is owned by Helene Garcin (who also owns Clos l'Eglise and Barde-Haut, and makes the cult wine, Branon, from a vineyard adjacent to Haut-Bergey), is situated near Malartic Lagraviere and Domaine de Chevalier."</i></p> <p>- RP, Wine Advocate</p> <p><i>"One of the best over-achieving, value-priced wines in Pessac-Leognan, Haut-Bergey's vineyard enjoys a superb location near Malartic-Lagraviere and Domaine de Chevalier. Composed of 60% Cabernet Sauvignon and the rest primarily Merlot and a dollop of Petit Verdot, the opaque purple-hued 2009 reveals a big, exuberant nose of charcoal, black currants, sweet cherries, and graphite. Dense and full-bodied, with beautiful purity, texture, and</i></p>

- Reviews** *length, it should drink well for 20+ years. (Tasted two times.) P.S. I also tasted the brilliant 2000 Haut-Bergey in March 2010, and it was still a youngster in terms of its development.”*  
- RP, Wine Advocate
- “Tasted at the Union de Grand Cru in London. The nose is very closed at the moment, although there is certainly good fruit concentration here. The palate is rounded with smooth with lush red fruits, fine acidity but just missing a little complexity and depth towards the finish. Very well crafted and sure to improve with bottle age as it develops more personality. Tasted October 2011.”*  
- NM, Wine Journal
- “Tasted at Clos l’Eglise. This has a rather pinched nose, blackberry, oyster shell, briary and crushed stones; very fresh and delineated, not powerful, but opening nicely with aeration. The palate is medium-bodied, grainy tannins, quite meaty and grainy, some savoury notes towards the finish. Understated, approachable, nice sous-bois elements on the finish. Fine. Tasted April 2010.”*  
- NM, Wine Journal
- “A wine with lovely dark berries and chocolates follows through to a full body with chewy tannins and a fit finish. Very in form. Best ever?”*  
- JS, Jamessuckling.com
- “Blueberry and spices on the nose. Full-bodied, with super well-integrated tannins and a berry, spice and dark cherry aftertaste. Really polished.”*  
- JS, Jamessuckling.com
- “87-89 Barrel sample. Juicy, ripe fruits, showing signs of super-mature grapes. The wine feels flabby.”*  
- RV, Wine Enthusiast
- “Good full, bright ruby-red. Sexy, slightly exotic aromas of black raspberry, graphite, charcoal, tobacco and stone. Lush and thick on entry, then densely packed and fine-grained in the middle, with excellent definition and cut to its concentrated flavors of medicinal black cherry and licorice. Really superb volume here. Finishes with compelling sweetness and early appeal for a young Bordeaux. (ST)”*  
- ST, International Wine Cellar
- “Inky purple. Perfectly ripe but rather understated black plum and blackcurrant are complicated by floral notes of rose, gardenia and violet as well as a hint of tartar sauce. Easygoing and smooth on entry, with flamboyant ripe black fruit and Oriental spice flavors that come as a surprise following the nose. Finishes clean and long, with considerable tannic bite and a pleasant lingering flinty mineral note. This will need time to resolve its youthfully aggressive-but not drying-tannins. Terrific potential.”*  
- ID, International Wine Cellar
- “Very ripe. Sweet and round with a little fragrance. Pretty drying on the finish. A bit too much like hard work? Date tasted 2nd April 2010. Drink 2016-2028.”*  
- JR, JancisRobinson.com
- “Black, red, concentrated tobacco leaf cassis fruit, good concentration and vigour, has a greenness that needs to soften. Drink 2014-20.”*  
- SS, Decanter.com
- “Smoke, coffee, licorice, black plums, dark cherry and fresh cut herb aromas add to the soft, plush, round textured wine. The vanilla, black cherry finish is already a treat to taste. From a blend of 60% Cabernet Sauvignon and 40% Merlot, this round wine will deliver pleasure young.”*  
- JL, thewinecellarinsider.com

**Reviews** *"2009 Haut Bergey is ruby colored with licorice, black raspberry, coffee, and smoke aromas. The wine has round textures, and finishes with sweet, dark berry and spice flavors."*

- JL, [thewinecellarinsider.com](http://thewinecellarinsider.com)

*"Dark, intense, beautiful. Fruity, fresh, ripe. Sweet wine and sweet on the palate, which develops aromatic, full bodied and soft. Good length of liquorice."*

- J-MQ

*"From the same owners as Pomerol's Clos l'Eglise and St Emilion's Barde Haut, this is a Graves produced in the modern style. 65% Cabernet Sauvignon, 30% Merlot, with a touch of Malbec and petit Verdot. A very dark colour, huge and quite extracted. Strong and powerful, thick and chewy. Impressive depth, should impress the critics."*

- Farr Vintners

*"Although more red fruits show on the nose than black there is an attractive sweetness. The palate has richness with ripe black cherries backing the cassis. The fruit lasts well on the finish. Drink 2018-2035."*

- Derek Smedley MW

*"The 2009 Haut-Bergey has a lovely bouquet with raspberry, cranberry, rose petal and light forest floor aromas, opening beautifully in the glass. The palate is medium bodied with supple tannin, well-judged acidity, and smooth in texture although, it lacks some density and grip on the finish. Enjoy now and over the next 6 to 8 years. Tasted blind at Farr Vintners' 2009 Bordeaux tasting."*

- NM, Vinous

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