
Château Haut Bailly 2015

CSPC# 866420

12x750ml

13.6% alc./vol.

Grape Variety

60% Cabernet Sauvignon, 36% Merlot, 4% Petit Verdot.

Appellation

Pessac-Léognan

Classification

Grand Cru Classé de Graves

Website

<https://www.haut-bailly.com/en/wines.html>

General Info

For the past four centuries, Château Haut Bailly has overlooked 28 hectares of vines in a single block. These grow on soil consisting of sand and gravel from the Tertiary period with a fossil stone subsoil. Haut Bailly's reputation as one of the very finest wines of Bordeaux was established in the 19th century. Haut-Bailly was bought by the Sanders family in 1955 and was run by Jean Sanders until 1998 when Robert G. Wilmers, an American banker, purchased it. Robert G. Wilmers continues to emphasize quality in all aspects of production, combining a blend of tradition and modernity with respect for the environment. Château Haut-Bailly's unique terroir produces wines that are outstandingly reliable, and whose prestige is due to an inimitable style marked by finesse and elegance.

Bob Wilmers passed away in December 2017 at age 83. The estate is now managed by Chris Wilmers the son of Bob Wilmers.

Today, the estate is directed by Veronique Sanders, the fourth generation of her family associated with Haut-Bailly.

Winemaker

Gabriel Vialard

Vintage

2015 ensured peace and serenity to all winegrowers. Spring was wonderful and the budbreak, quick and even, was the first factor in the vintage's overall regularity. The weather was warm and dry, with ideal conditions during the crucial phases of flowering and fruit set. June and July were marked by intense heat and the total absence of rain. Drought set in and caused moderate water stress that called a halt to vegetative growth. Providential showers in late July brought on quick véraison (colour change). The vines were manicured and healthy looking from August until the end of the harvest with a magnificent leaf canopy and well-distributed bunches of deeply-coloured grapes. Cool weather in August helped preserve the aromatic potential of the grapes. The harvest looked fantastic. Picking took place on 9 days and 6 half days. The consistency of the quality in every plot is the hallmark of a truly fine vintage. The Merlots have structure, fruit, colour and concentration. The Cabernets are powerful and racy, with the smoothness they are known for in great vintages. The outstanding weather in 2015 resulted in fruity, deeply-coloured wines with great balance and excellent structure. Made from perfectly ripe fruit, they show harmony and a remarkable underlying softness.

Vineyards

The Haut-Bailly estate accounts for 33 hectares of the Médoc, of which 30 hectares are vineyard, largely in a single block on a gravel *croupe*. The soils are a mixture of sand and Tertiary gravel over *Faluns de Léognan*, a subsoil rich in sandstone and ancient fossilised shells. The vines themselves are mainly Cabernet Sauvignon (64%), which are planted on the upper parts of the *croupe* and slopes where the drainage is best, with 30% Merlot, which are planted on those plots where the soils are richer in clay. The remaining 6% is Cabernet Franc, and overall, the planting density is an admirable 10000 vines/ha.

Harvest

September 15th – October 8th

Maturation

In small oak barriques (55% new) for 16 months and is bottled unfiltered and unfiltered.

Tasting Notes

Sumptuous nose with incredible aromatic density: pure fruit, violet, menthol, resinous notes, tobacco. Deep, chiselled palate with a huge yet very refined tannic frame, magnificent length, freshness and energy. A monumental, racy Haut-Bailly.

Serve with

Chateau Haut Bailly is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. The wine of Chateau Haut Bailly is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.

Production

6,650 cases made

Cellaring

Drink now-2040



Scores/Awards **95 points** - James Molesworth, Wine Spectator - March 2018
97+ points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - February 2018
95-97 points - Neal Martin, Wine Advocate #224 - April 2016
98 points - James Suckling, JamesSuckling.com - January 2018
98-99 points - James Suckling, JamesSuckling.com - March 2016
95-97 points - Roger Voss, Wine Enthusiast - January 2016
17.5 points - Jancis Harding, JancisRobinson.com - February 2025
17.5 points - Jancis Harding, JancisRobinson.com - November 2017
16.5 points - Jancis Robinson, JancisRobinson.com - February 2019
18 points - Jancis Robinson, JancisRobinson.com - April 2016
98 points - Jane Anson, Decanter.com - April 2018
98 points - Jane Anson, janeanson.com - February 2025
98 points - Jane Anson, Janeanson.com - July 2024
98 points - Jeff Leve, thewinecellarinsider.com - November 2023
98 points - Jeff Leve, thewinecellarinsider.com - November 2019
98 points - Jeff Leve, thewinecellarinsider.com - May 2018
96-98 points - Jeff Leve, thewinecellarinsider.com - April 2016
96 points - Tim Atkin, MW - timatkin.com - April 2016
94-96 points - Derek Smedley, MW - April 2016
95 points - Neal Martin, Vinous - June 2025
97 points - Antonio Galloni, Vinous - January 2018
95 points - Jean Marc Quarin (score only) - February 2019
98 points - Peter Moser, Falstaff Magazine - January 2023
18 points - Bettane & Desseauve (score only) - May 2016
19 points - Vinum Wine Magazine (score only) - December 2018
18.5 points - Gault & Millau (score only) - June 2016
19 points - La Revue du Vin France (score only) - January 2019
