

CHATEAU HAUT-BAILLY

GRAND CRU CLASSÉ

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2022 is the 25th vintage since Haut-Bailly was acquired by Bob Wilmers in 1998. It is the fruit of 25 years of reflection, work, research and innovation in the service of this exceptional terroir which, for centuries, the teams at Haut-Bailly have taken to heart to enhance. 25 years of multiple accomplishments, successes and shared dreams made possible by the full and complete commitment of the Wilmers' family. Achievements which, once again in the multi-century history of Haut-Bailly, have led to a new renaissance.

If nature has been accommodating, the 2022 vintage expresses on the one hand an unequalled level of precision and on the other hand what we represent. The formidable teamwork

aimed at identifying, analyzing and developing each of our actions to find what can always be improved, the permanent questioning to which we subject ourselves, is what allows us to deliver, vintage after vintage, wines of quality that will age gracefully through the decades and of which we are all proud.

2022 is an inspiration for future vintages, where we will have to use our wits, in the vineyard and in the cellar, to make ever better wines. To go ever further, ever higher on the road to progress, because for us at Haut-Bailly, what is enough is never enough. Our relationship with time is singular, in that the trajectory of this mythical domain is not experienced as a succession of sequences disconnected from each other but rather as

a single continuum: each decision in the present is thus the result of an intimate understanding of the past and integrates a dynamic vision for the future.

We dedicate it to all those who have inspired us and encouraged us to progress, but also to all those who, through the emotion they will have in tasting and sharing our wines, will offer us the most heart-felt of rewards.

Véronique Sanders

President of Château Haut-Bailly

Chris Wilmers

*Chairman of the Supervisory Board
Château Haut-Bailly*

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



10 CLIMATIC CONDITIONS

12 HARVEST

16 CHATEAU HAUT-BAILLY

18 HAUT-BAILLY • II

23 AGRONOMY AND BIODIVERSITY

28 ART AND CULTURE

The 2022 vintage was

marked by extreme climatic conditions, but everything leads us to believe that it announces, or prefigures, the climate that we will encounter in the coming decades.

8

What seems extraordinary today will become tomorrow, if not the norm, at least usual.

While gardens and forests were suffering from heat combined with drought, our vineyards were superb, lush and green! This is due to several factors. First of all, the quality of the terroir and the very nature of

the vine, which needs to be under stress to concentrate its energy on producing beautiful fruit. But also, the decisions taken year after year in the management of the vineyard. The choice made at Haut-Bailly of sustainable viticulture by preserving an old vineyard takes on its full meaning in extreme conditions. The deep roots of our vines due to their age and the work done on the soil give them a remarkable capacity for resistance.



Climatic conditions

The winter was moderately wet and rainfall was mainly concentrated in November and December. Temperatures became very cold but this did not last and February was again mild this year. The buds for the early Merlots first appeared the last week of March.

The Bordeaux vineyards then experienced five intense nights of frost at the beginning of April 2022, which we tackled as a team with the help of frost towers and candles. This frost caused little damage to the Merlot grapes, and had almost no impact on the Cabernet Sauvignon. The temperatures were summery from May onwards, the hottest recorded since 2011. We were amazed to see a quick onset of vegetation.



The first flowers appeared mid-May. The Merlots finished flowering in a week, followed by the Cabernets. The rainy month of June brought a breath of fresh air to the vegetation.

July was marked in the Gironde by major fires in Landiras and La Teste-de-Buch. In total, nearly 30,000 hectares burned, a record figure since the great fires of 1949. Located far from Léognan, these unfortunate events will have no consequences on our wines.

Temperatures remained high and the rain did not return until August 15th. We experienced five major heat waves from May to September (up to 42°C). 2022 was the hottest year recorded in France since 1947!

The harvest

The months of September to November were hot and dry and the harvest began early in ideal conditions: from September 7th to 14th for the Merlots, and from the 19th to 27th for the Cabernets Francs, Petits Verdots and Cabernets Sauvignons.

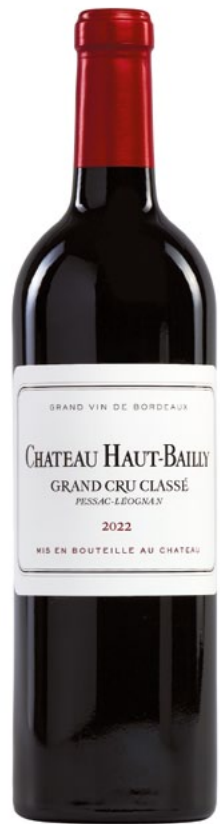


Our winery, inaugurated at the end of 2020, has been designed and developed to cope with climate change. Our new installations which include cold rooms, a large variety of vats for plot-by-plot vinification as well as an underground maturing cellar allow us to both preserve and refine our fruit and also to create wines that combine power and elegance, density and freshness.

This 2022 vintage is therefore a double satisfaction for us. The satisfaction of having produced a very great wine and the confidence that we will continue to produce them in the years to come.







Château Haut-Bailly 2022

Harvest: September 7th - 27th
Blend: 56% Cabernet Sauvignon
37% Merlot
5% Petit Verdot
2% Cabernet Franc

TASTING NOTES

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Haut-Bailly · II 2022

Harvest: September 7th - 27th
Blend: 65% Merlot
30% Cabernet Sauvignon
3% Cabernet Franc
2% Petit Verdot

TASTING NOTES

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18

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Agronomy and biodiversity

A study carried out by the Ligue Protectrice des Oiseaux (Bird Protection League) enabled us to list the fauna present on the estate. Fifty-three different species of birds (skylarks, ducks, thrushes, black flycatchers, swallows, linnets, blackbirds, chickadees, sparrows, chaffinches, nightingales, robins, etc.), nineteen species of butterflies, thirteen species of dragonflies, amphibians and several thousand bats (including the rare Lesser and Greater Rinolophus, European Barbastelle) can be found on our property. Some of these species are known to

consume *Eudemis* and *Cochylis* butterflies, thus reducing the pressure of grape worms.

The preservation of this fauna is a permanent concern at Haut-Bailly. We are therefore creating more and more areas dedicated to biodiversity with the installation of nearly 400 nesting boxes, wet ditches, but also additional grasslands, tree plots and hedge plantations in collaboration with Reforest' Action. The aim is to connect woodlands by planting rural hedges.



The development of a “living viticulture” implies constant progress in our methods for soil management. With this in mind, we have undertaken a study with the Dubernet Laboratories (Terra Mea) to evaluate the micro-organisms in our soil and find out the density of fungi and bacteria it contains, the first links in the living chain. For the past two years, we have also been sowing green manures (such as barley) to aerate the soil and create air and water porosity. These actions support the fertility and quality of our crops,

and ensure that nutrients are available to the plants; they are also the key to fixing carbon in the soil.

At the same time, we continue to work on the respect and beauty of the landscape. The preservation of our environment and the promotion of the terroir have always been a concern. The creation of the new winery, whose garden won a silver medal at the Victoires du Paysage competition in 2022, is part of this important issue, by becoming a real island of biodiversity.



Art and culture

In 2022, the Wilmers family accompanied the cultural and artistic season in Bordeaux, continuing their generous action.

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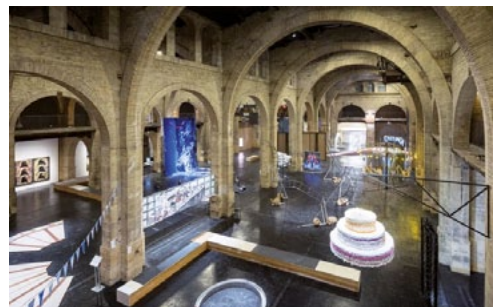
Since the arrival of Constance Rubini as director in 2013, the Musée des Arts Décoratifs et du Design has developed a consistent programme that has considerably renewed and increased the institution's public. In 2023, it will continue its transformation and start a new chapter in its history by launching a major renovation project led by the Antoine Dufour agency. This ambitious architectural project meets the environmental and historical challenges involved in restoring and rehabilitating the former prison while



carrying out energy-efficiency improvements of the Hôtel de Lalande, the buildings that make up the museum, both of which are listed as historic monuments.

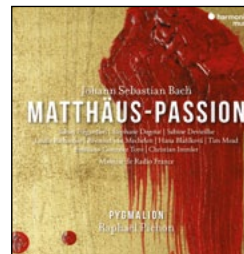
While waiting for its reopening at the end of 2025, the museum continues its mission by offering a rich programme in the city and virtually on its website.

This project, led by the City of Bordeaux and supported by the State, benefits from the support of Elisabeth Wilmers, who continues the work of her husband Bob Wilmers.



CAPC

The museum organised seven exhibitions throughout the year, fifteen artistic and cultural education projects as well as several lecture series. It welcomed more than 100,000 visitors. The current exhibition *Barbe à papa* has been very well attended, to the great satisfaction of a growing public. The influence of the CAPC has been strengthened by this year filled with events.



RAPHAËL PICHON and his ensemble Pygmalion have been honoured with a Victoire de la Musique award for their recording of the Saint Matthew Passion. An immense work masterfully interpreted.

PYGMALION, the orchestra in residence in Bordeaux, which regularly plays as part of the ONBA's musical season, will be back in June 2023 for the 3rd edition of the Pulsations Festival, supported since its creation by the Wilmers family. We hope to see you there for some memorable musical moments.

