

SINGIN'
IN
THE RAIN

2024



CHATEAU HAUT-BAILLY
GRAND CRU CLASSÉ





SINGIN' IN THE RAIN

2024

If - more than 70 years later - the timeless scene in which an amorous Gene Kelly dances with his umbrella under a downpour in *'Singin' in the Rain'* remains one of the most iconic moments in the history of modern cinema, it's because it is a marvellous culmination of humanity, enthusiasm and *joie de vivre* with universal appeal.

A philosophy that is fully shared by the teams at Haut-Bailly. *"Life is a question of attitude"*, as the late Bob Wilmers used to say, in other words, it is a state of mind that drives us to give our utmost to create the very best wines, whatever the circumstances, and always with contagious joy.

From the end of winter to the harvest, there was no respite in the vineyards, between repeated rainy intervals and periods of extreme heat, but the teams held the helm with unflinching energy and rigour, from morning to evening and sometimes through the night.

The commitment of everyone involved was commendable as was the unflinching high spirits that are our signature trait, resulting in a 2024 vintage that is a source of great pride for us all.

Chris Wilmers

Chairman of the Supervisory Board, Château Haut-Bailly
Professor of Ecology, Department of Environmental Studies,
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Véronique Sanders

Executive President,
Château Haut-Bailly



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EXTREME WEATHER CONDITIONS

2024



After two warm and dry years, the 2024 vintage is characterised by a humid, ultra-oceanic climate. The mild and wet winter led to early bud-break, starting on 20th of March.

Frequent and above-average rainfall created a challenging environment, conducive to mildew. The experience of our teams was decisive in keeping the situation under control, always with the utmost respect for the soil and the vines. Their unwavering commitment and collective determination to surpass themselves made all the difference in the vineyard, enabling us to maintain good sanitary conditions.



The summer proved to be relatively dry, with comparable rainfall to 2019. In June, July and August, there was a pronounced temperature variation, with minimum temperatures slightly below the average for the last thirty years, and maximum temperatures above seasonal averages. These conditions favoured ripening while also preserving freshness.

The result is a delicate vintage with a refined purity of fruit.



September was again marked by intense rainfall. Harvesting began on September 18th and finished on October 4th.

During these decisive weeks, our teams carried out a meticulous and uncompromising sorting in the vineyard and on the manual sorting table in the cellar. This rigorous selection ensures that the grapes are of the highest quality, true to the expression of the Haut-Bailly terroir.







HAUTE COUTURE VINIFICATION AT THE SERVICE OF TERROIR

2024

Each plot is vinified separately in vats designed to suit the micro-parcel harvest. Alcoholic fermentation takes place at a controlled temperature of 25-26°C (77-78°F), with gentle pumping over. Malolactic fermentation then takes place in stainless steel vats.

For each vintage, and particularly for a demanding vintage such as 2024, our winery offers a concentration of technology promoting unparalleled levels of technical expertise: nothing is left to chance.

The obsession of the team is to reveal and express the soul of our terroir, with its mosaic of soils, the diversity of its grape varieties and its vines, some of which are over a hundred years old, to guarantee our wine-lovers the unique style of the *Grand Vin de Lieu* they expect.

The wines of 2024 have the typical profile of the great Bordeaux wines we like to see on our tables, combining freshness and depth, structure and elegance. Once again, this year, this refined, lush, well-balanced wine is a temporal interpretation of a timeless style that has always been the Haut-Bailly signature.

Horizontal lines for taking notes.



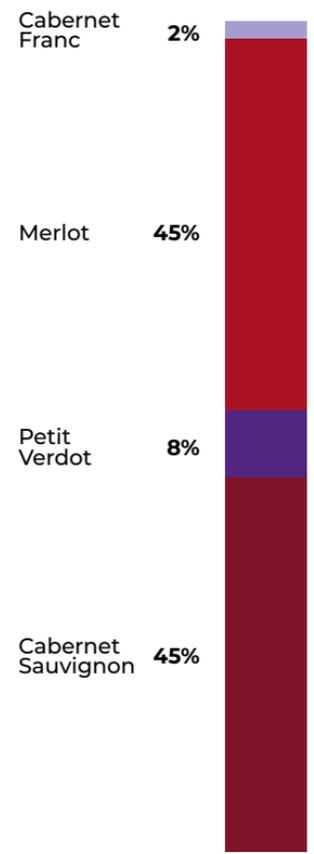
Tasting notes



CHATEAU HAUT-BAILLY

2024

Harvest
September 18th to October 4th



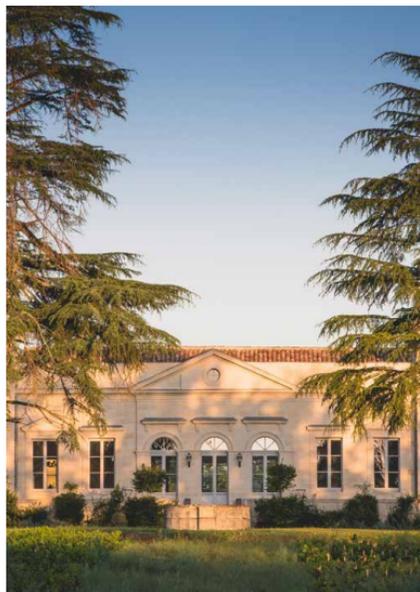
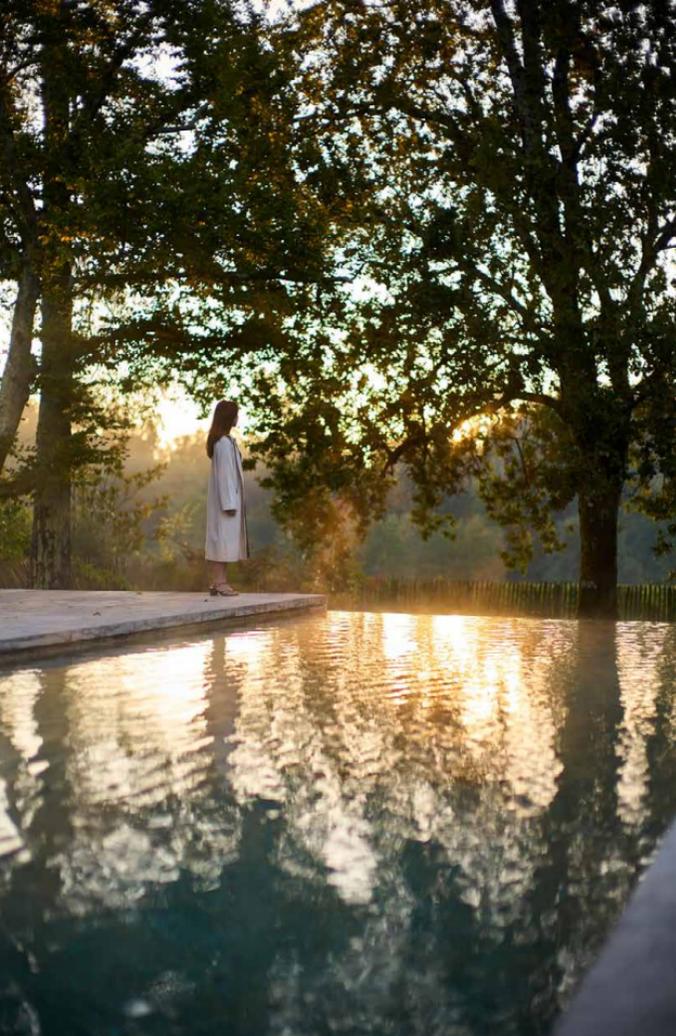
Tasting notes



HAUT-BAILLY · II

2024

Harvest
September 18th to October 4th



LA CHARTREUSE HAUT-BAILLY

2024

Château Le Pape, an elegant guest house located just a few hundred metres from Château Haut-Bailly, is now named La Chartreuse Haut-Bailly.

This eighteenth-century architectural gem, nestling in a setting of vines and lush greenery, invites our guests to a discreet retreat in harmony with nature. A complete renovation has restored the finesse of the original architecture to this former artists' residence surrounded by century-old trees.

An infinity pool, set close to the vines, adds to the charm of what is a haven of serenity and a refined escape just 20 minutes from the centre of Bordeaux.

Decorated in soft, luminous tones, the five bedrooms invite you in for a peaceful experience.

Our guests can enjoy a quiet breakfast on the terrace overlooking the vines, soak up the sun by the pool and taste a Haut-Bailly vintage in the gardens...

Timeless elegance, harmony, family spirit and the art of welcoming are at the heart of this singular experience, where every detail has been thought of to offer a bespoke stay.

HAUT-BAILLY, PATRON OF THE ARTS

2024 was once again a year of intense collaboration between the cultural institutions of Bordeaux and Château Haut-Bailly. Whether it's the MADD, whose renovation the Wilmers family is supporting, the CAPC, the Opéra National de Bordeaux or the Pygmalion collective, we are committed to continuing this support for artistic and cultural life, which promotes the talents and innovative ideas.

MADD

Closed for a major renovation project, the MADD has offered a programme of off-site events and is actively preparing for its reopening in 2026.

As a window on the world, the MADD aims to take a critical look at major contemporary issues, highlighting the role of creators and designers who know better than anyone else how to accompany and make visible the changes taking place in society. Among its flagship projects, the *Détenues* exhibition by Bettina Rheims moved the public and raised awareness by unveiling poignant photographic portraits of women in prison.



CAPC

After the excitement of its 50th anniversary, the CAPC confirmed its central place in Bordeaux's cultural landscape with a demanding and eclectic programme of exhibitions including *Auto* by Nina Beier and *Air de Repos - Breathwork* in the nave, as well as *Itinéraires Fantômes*.

The family programme has also been expanded, with the *Cool Kids Club* weekend attracting over 11,000 people!

Lastly, particular attention has been paid to accessibility and the creation of artistic workshops for children who are unfamiliar with contemporary art.



Raphaël Pichon and Pygmalion

In 2024, the Pygmalion music collective was once again the scene of a great deal of experimentation, offering the audience three new and original opera productions: *L'Autre Voyage*, *Samson* *Lacrime di Eros*.

The musicians continued to travel throughout France and Europe, offering an ever more innovative approach to the repertoire. Not forgetting their deep roots in Bordeaux, illustrated by their residency at the Opéra National de Bordeaux and the Kiosque Pygmalion, in anticipation of the 4th edition of the Pulsations festival from the 20th of June to the 5th of July 2025.

The Opéra National de Bordeaux

2024 was a creative and dynamic year at the Opéra National de Bordeaux, consolidating the institution's place on the opera scene.

The programme gives pride of place to new works, including a magical Christmas ballet (*The Nutcracker*) and new productions designed with a 'Zero Purchase' approach (*La Bohème*, *Les Sentinelles*).

The great opera singers Pene Pati and Pretty Yende and the prestigious instrumental soloists Lang Lang and Renaud Capuçon have performed on its stage. The Opéra is committed to sharing this artistic excellence, and continues to work with young audiences and those who are far removed from culture.



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