

HAUT-BAILLY · II

2024

SINGIN' IN THE RAIN

Much more than a nod to a rain-soaked year, Singin' in the Rain captures Haut-Bailly's state of mind for 2024: a joyful, creative, and resolutely optimistic energy. A philosophy that, whatever the circumstances, invites us to surpass ourselves in the pursuit of crafting a Grand Vin. Rooted in an exceptional terroir, supported by a state-of-the-art winemaking facility and the unwavering dedication of our team, the 2024 vintage is a reflection of its time: a wine of great elegance, perfectly balanced, and marked by a beautiful purity of fruit. A true Haut-Bailly—faithful to its identity, a temporal interpretation of a timeless style.

HAUT-BAILLY · II



45% Merlot
45% Cabernet Sauvignon
8% Petit Verdot
2% Cabernet Franc

WEATHER CONDITIONS

After two hot and dry years, the 2024 vintage is characterised by an ultra-oceanic climate, moderately hot and very wet. The mild and rainy winter led to an early bud-break, on 20th of March. Then spring was punctuated by frequent and above-average rainfall, creating conditions conducive to the development of mildew. The experience of our teams was crucial in keeping the situation under control. During this rainy spring, good fortune smiled on us in late May when the flowering took place, early and evenly, under bright sunshine.

Summer turned out to be relatively dry, with comparable rainfall to 2019. In June, July and August, temperature variations were pronounced, with minimum temperatures slightly below the thirty-year average and maximum temperatures above seasonal normals. These conditions favoured a good ripening of the grapes while also preserving a great freshness.

HARVEST

September was marked by the return of intense rainy intervals, alternating with beautiful sunny days. Harvesting began on September 18th and finished on October 4th. During these three decisive weeks, our teams carry out a meticulous and uncompromising sorting in the vineyard and in the cellar. This rigorous selection ensures that the grapes are of the highest quality, true to the expression of the Haut-Bailly terroir.

VINIFICATION & AGEING

- Plot-by-plot vinification in temperature-controlled stainless steel and concrete vats
- Gentle maceration and extraction
- 14 months of ageing · 30% new oak
- French oak barrels from seven different coopers

WINE

A true reflection of the Grand Vin, Haut-Bailly·II is born of a strict selection. It shares the same style, purity and precision from a very young age. This "N°II" offers immediate pleasure while also holding fine ageing potential.

Haut-Bailly·II 2024 is a charming, fruit-forward wine, marked by beautiful aromatic freshness and enhanced by delicate tannins.

HB