

GRAND CRU CLASSE

Château
Haut-Batailley
Pauillac



PRESENTATION
& VINTAGES



Château Haut-Batailley, an 1855 Grand Cru Classé

Château Haut-Batailley marks the entrance into the vineyard of Pauillac with the iconic Tour l'Aspic that dominates the estate. The property got its name from the locality called Batailley, where a battle of the One Hundred Years War took place in the 15th century.

In 2017, the Cazes family, owners of Château Lynch-Bages and Château Ormes de Pez, acquired the property and began writing a new chapter.

The vineyard then extended over about forty hectares on deep Garonne gravel soils, with only 22 hectares in production.

The following year, after a thorough study of the terroirs, 19 hectares classified as AOC Pauillac were planted on soils that had been resting for many years.

Château Haut-Batailley is an elegant, harmonious wine with a fine tannic structure and will develop even more complexity and depth over time.

Haut-Batailley Verso is a compelling and vibrant wine that offers black fruits aromas with hints of spices. Its freshness allows the wine to be enjoyed from its early years onwards.



Château Haut-Batailley, present and future...

The vines are located on the southern part of the Pauillac appellation, bordering Saint-Julien.

The vineyard's total surface has doubled in only three years, a unique historic opportunity for the estate and promising projects for the upcoming future...

Enhancing biodiversity is at the core of our contribution to nature. In 2022, 14 different varieties of over 910 trees and shrubs have been planted in the heart of the vineyard.

Haut-Batailley Verso, the second wine of the property, was launched by the Cazes family. The back label on the "verso" of the bottle features the Tour l'Aspic.







2022,

ALWAYS LOOK ON...

THE BRIGHT SIDE OF LIFE

The extraordinary concentration of Château Haut-Batailley perfectly reflects the amount of sunshine that the vines were exposed to in 2022.

The year was illustrated by unprecedented weather conditions, marked by a very cold winter and a very hot and dry summer.

Faced with these strong contrasts and water stress in the summer, the vines proved to be yet again resilient.

The different grape varieties reached perfect maturity, and in an excellent sanitary state.

This new vintage is characterised by its generosity, velvety tannins and beautiful freshness.

APPELLATION

Pauillac

SURFACE

41 hectares

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

HARVEST

Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)

34 hL/ha

AGEING

16 months
in French oak barrels
(65% new oak)

BLEND

70% Cabernet Sauvignon
30% Merlot

ANALYSES

Acidity: 3,9 g/L of H_2SO_4
Alcohol: 14,2% vol.
pH: 3,73
TPI: 92

“Château Haut-Batailley 2022 displays a deep red colour and notes of black fruits and spices. Great balance on the palate, which is both concentrated and silky. The grapes were clearly harvested at full maturity, giving remarkable tannic presence and roundness. This is a wine that will age very nicely.”

JULIEN GALLAND, TECHNICAL MANAGER, MAY 2023

2022,

ALWAYS LOOK ON...

THE BRIGHT SIDE OF LIFE

APPELLATION

Pauillac

SURFACE

41 hectares

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

HARVEST

Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)

34 hL/ha

AGEING

One-year-old barrels
for 12 months

BLEND

54% Merlot
43% Cabernet Sauvignon
3% Petit Verdot

ANALYSES

Acidity: 4,2 g/L of H_2SO_4
Alcohol: 14,2 % vol.
pH: 3,65
TPI: 88

“With its ruby colour and violet highlights, Haut-Batailley Verso 2022 has an expressive nose of red and black fruits. The palate is round, fruity, and well-balanced with hints of spices. It is a compelling wine with remarkable freshness.”

JULIEN GALLAND, TECHNICAL MANAGER, MAY 2023



2021,

ROCK and ROLL

While bud break was once again particularly early, the cool weather conditions which followed significantly delayed the vegetative cycle.

In terms of weather conditions, 2021 was quite a challenging vintage! The rainfall episodes during flowering strongly reduced the quantitative harvest potential and the cool temperatures which followed slowed down the grapes' ripening process that seemed at the time difficult to reach...

Luckily, by the end of September the sun came back in time for the grapes to reach optimal ripeness and concentration. As expected, yields were low, but they were key to getting perfect maturity.

Picking began on 27 September. The Merlot was harvested over five days, and the Cabernet for seven days, until 9 October. A first sorting took place in the vineyard. A second and third sorting took place, before and after de-stemming. All grapes were harvested exclusively by hand.

Vatting took place over a period of three weeks, with successive cycles of pumping over and "rack and return". Following running off, malolactic fermentation began in vats and the wine started its 16-month ageing in oak barrels.

APPELLATION
Pauillac

SURFACE
41 hectares

TERROIR (SOIL)
Fine Garonne gravel,
clay subsoil

HARVEST
Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)
35 hL/ha

AGEING
16 months
in French oak barrels
(70% new oak)

BLEND
70% Cabernet Sauvignon
30% Merlot

ANALYSES
Acidity: 3,55 g/L of H₂SO₄
Alcohol: 13,12% vol.
pH: 3,74
TPI: 77



"Château Haut-Batailley 2021 displays elegance, aromatic freshness and remarkable tannic presence. Cabernet dominant, with savoury black fruits and a mineral-driven finish giving the Pauillac character. Beautifully balanced with the elegant style that is the signature of the property."

2021,

ROCK aNd ROLL

APPELLATION

Pauillac

SURFACE

41 hectares

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

HARVEST

Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)

35 hL/ha

AGEING

One-year-old barrels
for 12 months

BLEND

65% Merlot
35% Cabernet Sauvignon

ANALYSES

Acidity: 3,6 g/L of H_2SO_4
Alcohol: 13,5 % vol.
pH: 3,58
TPI: 70

“Haut-Batailley Verso 2021 displays a brilliant ruby colour. The nose is subtly spicy, with lovely notes of red and black fruit. The wine is perfectly balanced between silky tannins and intense aromas.”

JULIEN GALLAND, TECHNICAL MANAGER, JULY 2023





2020,

FIAT LUX !

Mild winter temperatures made for a speedier bud break, which came very early, almost fifteen days ahead of the ten-year average. April and May were relatively hot, resulting in rapid plant development. Flowering took place in particularly difficult conditions in the last week of May, in hot, wet weather punctuated by rainfall.

The beginning of the summer was very dry, and several heat peaks were recorded in July. The Haut-Batailley vineyard, composed essentially of old vines with strong roots, coped very well with the important water constraints at the beginning of the summer. The dry summer weather conditions began to change in the second half of August. At mid-veraison there were some stormy episodes, particularly beneficial for the plants.

The hot and dry weather in September, which continued right up until the harvest, helped the grapes reach full maturity in perfect sanitary conditions. The first grapes were picked especially early, on 14 September. The Merlot was harvested over five days, from 14 to 18 September. Picking of the Cabernet then followed, from 22 to 29 September. All grapes were harvested exclusively by hand. A first sorting took place in the vineyard. The grapes were then sorted a second and third time, before and after de-stemming.

Vatting took place over a period of three weeks, with successive cycles of pumping over and "rack and return". Following running off, malolactic fermentation began in vats and the wine started its ageing in oak barrels.

APPELLATION
Pauillac

SURFACE
22 hectares

TERROIR (SOIL)
Fine Garonne gravel,
clay subsoil

HARVEST
Hand-picked
and sorted at the vineyard

AVERAGE YIELDS (APPELLATION)
37 hL/ha

AGEING
16 months
in French oak barrels
(60% new oak)

BLEND
62% Cabernet Sauvignon
38% Merlot

ANALYSES
Acidity: 3,50 g/L of H₂SO₄
Alcohol: 13,6% vol.
pH: 3,85
TPI: 81

"Château Haut-Batailley 2020 displays a gorgeous texture with superb focus and mineral-driven tension. Beautifully balanced with some chocolate notes as it opens, great elegance and long finish."

JULIEN GALLAND, TECHNICAL MANAGER, MAY 2021

2020,

FIAT LUX !

APPELLATION

Pauillac

SURFACE

22 hectares

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

HARVEST

Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)

37 hL/ha

AGEING

One-year-old barrels
for 12 months

BLEND

60% Merlot
40% Cabernet Sauvignon

ANALYSES

Acidity: 3,48 g/L of H_2SO_4
Alcohol: 13,5% vol.
pH: 3,76
TPI: 80

“Haut-Batailley Verso 2020 displays a deep purple colour. The predominantly Merlot blend offers a charming nose of blackcurrant and blueberry. Its tannic structure is both supple and precise. The palate is characterised by notes of black fruit, with a slightly spicy finish. It is a harmonious and compelling wine.”

JULIEN GALLAND, TECHNICAL MANAGER, MAY 2022



2019,

Blue Velvet

The winter was very dry, causing a particularly early bud break almost ten days ahead of the ten-year average. April and May were quite cold, which slowed down vine development. Flowering took place in excellent conditions over the last weekend of May in hot, dry weather with no rain. The beginning of the summer was also very dry, with several heat peaks recorded at the end of June and end of July. The Haut-Batailley vineyard, composed essentially of old vines with strong roots, coped very well with the important water constraints at the beginning of the summer. The end of July and month of August were quite stormy, which brought rainfall in the early stages of veraison, when the plant needed it most.

September was hot and dry until harvesting began, helping the grapes to reach maturity in perfect health. The first grapes were cut on 23 September. The Merlot was harvested in five days from 23 to 28 September. The Cabernet was harvested over ten days, from 29 September to 9 October. All grapes were picked exclusively by hand. A first sorting took place in the vineyard. The grapes were then sorted a second and third time, before and after de-stemming.

Vatting took place over a period of three weeks, with successive cycles of pumping over and "rack and return". Following running off, malolactic fermentation began in vats and the wine was then barrelled.

APPELLATION

Pauillac

AGEING

16 months
in French oak barrels
(60% new oak)

SURFACE

22 hectares

BLEND

76% Cabernet Sauvignon
24% Merlot

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

ANALYSES

Acidity: 3,35 g/L of H₂SO₄
Alcohol: 14,1% vol.
pH: 3,75
TPI: 83

HARVEST

Hand-picked
and sorted at the vineyard

AVERAGE YIELDS (APPELLATION)

47 hL/ha



"The garnet red colour and dense, astonishingly brilliant ruby hues already augur a beautiful tasting. Against a black fruit, it offers an intense nose sustained by fresh notes that seem characteristic of this 2019 vintage. Great balance on the palate, which is both concentrated and silky. The grapes were clearly harvested at full maturity, giving Haut-Batailley 2019 remarkable tannic presence and roundness, with the elegant style that is the signature of the property."

2019,

Blue Velvet

APPELLATION

Pauillac

SURFACE

22 hectares

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

HARVEST

Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)

47 hL/ha

AGEING

One-year-old barrels
for 12 months

BLEND

65% Cabernet Sauvignon
35% Merlot

ANALYSES

Acidity: 3,25 g/L of H_2SO_4
Alcohol: 14% vol.
pH: 3,79
TPI: 70

“Haut-Batailley Verso reflects the elegance and finesse of the Haut-Batailley terroir with a glimmering dark ruby colour. The nose explodes with freshness and red fruit aromas. On the palate, delicate oaky notes from the barrels give the wine balance and enhance fine-grained tannins.”

JULIEN GALLAND, TECHNICAL MANAGER, APRIL 2020



2018,

Purple Rain

After a particularly rainy winter, bud break came slightly late. The 2018 vintage was then marked by two periods. The first saw relatively mild temperatures but heavy rainfall, from March to early July. The second period began mid-July with fine summer weather, hot temperatures and excessive sunshine. This had a strong impact on the phenological development and put a stop to the cryptogamic diseases that had begun in the first part of the season.

Furthermore, the vineyard essentially composed of old vines with strong roots, coped very well with the water constraints at the end of the summer.

All grapes were harvested exclusively by hand. The first Merlot grapes were picked from 21 to 25 September and the Cabernet-Sauvignon from 28 September to 8 October. A first sorting took place in the vineyard. A second and third sorting occurred before and after de-stemming.

Vatting took place over a period of three weeks, with successive cycles of pumping over and "rack and return". Following running off, the wines underwent malolactic fermentation in vats before being put into barrels.



APPELLATION
Pauillac

SURFACE
22 hectares

TERROIR (SOIL)
Fine Garonne gravel,
clay subsoil

HARVEST
Hand-picked
and sorted at the vineyard

AVERAGE YIELDS (APPELLATION)
38 hL/ha

AGEING
16 months
in French oak barrels
(60% new oak)

BLEND
59% Cabernet Sauvignon
41% Merlot

ANALYSES
Acidity: 3,2 g/L of H₂SO₄
Alcohol: 14,3% vol.
pH: 3,61
TPI: 81

“The blend of the 2018 vintage includes a higher proportion of Merlot than what has been used in previous vintages. The wines display great concentration and intensity alongside high alcohol. On the finish, seductive velvety elegance and freshness overlays an attractive weave of fine tannins.”

JULIEN GALLAND, TECHNICAL MANAGER, JUNE 2020

2018,

Purple Rain

APPELLATION

Pauillac

SURFACE

22 hectares

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

HARVEST

Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)

38 hL/ha

AGEING

One-year-old barrels
for 12 months

BLEND

82% Cabernet Sauvignon
18% Merlot

ANALYSES

Acidity: 3,3 g/L of H_2SO_4
Alcohol: 14% vol.
pH: 3,72
TPI: 73

“Visually, Haut-Batailley Verso 2018 displays a beautiful colour with purple hues. On the nose, primary aromas are mostly fruity with spicy notes and a hint of balsamic. The attack is full with refined tannin structure and dense and round mouthfeel.”

JULIEN GALLAND, TECHNICAL MANAGER, JUNE 2020



2017,

The Magnificent Seven

The 2017 vintage at Haut-Batailley was marked by water stress and high temperatures observed in late spring and early summer. At the end of August, when the grapes began to ripen, strong differences in temperature were recorded between night and day. Such climatic conditions encourage the accumulation of anthocyanins in berries, which has given this vintage a very attractive colour.

2017 is characterised also by a great homogeneity in terms of quality throughout the vineyard, which was not affected by the severe frost of the end of April. The beginning of September was very rainy. Nearly 100 mm of rainfall was recorded between 9 and 12 September. The rain then ceased and the gravelly Aspic and Bécades plots quickly dried.

Secateurs cut the first grapes on 14 September, confirming the very early nature of the 2017 vintage. The Merlot varietal was harvested between 14 and 22 September, with a total of four days of actual harvesting; because the weather conditions were favourable, we were able to wait for optimal skin ripening. The Cabernet Sauvignon was harvested between 23 September and 2 October, with a total of eight days of actual harvesting. We pick these exclusively by hand. A first sorting took place in the vineyard. A second and third sorting then occurred before and after de-stemming.

APPELLATION

Pauillac

AGEING

16 months
in French oak barrels
(60% new oak)

SURFACE

22 hectares

BLEND

66% Cabernet Sauvignon
34% Merlot

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

ANALYSES

Acidity: 3,45 g/L of H₂SO₄
Alcohol: 13,6% vol.
pH: 3,6
TPI: 67

HARVEST

Hand-picked
and sorted at the vineyard

AVERAGE YIELDS (APPELLATION)

46 hL/ha



*“Château Haut-Batailley 2017 displays a brilliant colour with garnet red hues.
The nose is expressive with aromas of red fruit and toasted notes.
On tasting, its attack is characterised by an attractive fatness.
The palate is well-balanced with delicate, harmonious tannins and a good length.”*

2017,

The Magnificent Seven

APPELLATION

Pauillac

SURFACE

22 hectares

TERROIR (SOIL)

Fine Garonne gravel,
clay subsoil

HARVEST

Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)

46 hL/ha

AGEING

One-year-old barrels
for 12 months

BLEND

60% Cabernet Sauvignon
40% Merlot

ANALYSES

Acidity: 3,45 g/L of H_2SO_4
Alcohol: 13,1% vol.
pH: 3,69
TPI: 62

“The wine displays purplish-blue hues. The nose is predominantly spicy (pepper, with a hint of scrubland), followed by notes of black fruit (blackcurrant). On the palate, its clean and frank attack is balanced with enveloping tannins.”

JULIEN GALLAND, TECHNICAL MANAGER, JUNE 2020



2016,

If 6 was 9

The 2016 vintage can be summed up in two successive phases: wet weather from January to June, followed by dry weather from July to October.

After a mild, rainy winter, the 2016 vintage saw a relatively early but even budburst across the vineyards. Cooler temperatures and humidity in April and May slowed vegetative development. The first flowers appeared from 30 May, on the eve of a dry and relatively warm period that lasted until 12 June.

Unstable weather then set in until 25 June, when summer set in for good. These hot, dry conditions continued until 13 September, with only 11 mm of rainfall recorded between 25 June and 13 September! These favourable weather conditions ensured that the grapes ripened gently and to a very high standard.

APPELLATION
Pauillac

SURFACE
22 hectares

TERROIR (SOIL)
Fine Garonne gravel,
clay subsoil

HARVEST
Hand-picked and sorted
at the vineyard and table

AVERAGE YIELDS (APPELLATION)
45 hL/ha

AGEING
16 months
in French oak barrels
(70% new oak)

BLEND
70% Cabernet Sauvignon
30% Merlot

ANALYSES
Acidity: 3,29 g/L of H₂SO₄
Alcohol: 13,6% vol.
pH: 3,64





“2016 is a vintage of great maturity. On the palate, aromas of black fruit are supported by an elegant tannic structure. The finish is long and persistent, showing good ageing potential.”

JULIEN GALLAND, TECHNICAL MANAGER, JULY 2022

Château Haut-Batailley



-  Cabernet Sauvignon
-  Petit Verdot
-  Merlot
-  Shrub hedges



Château Haut-Batailley and the Tour l'Aspic...

Located at the entrance of the Pauillac appellation, the Tour l'Aspic has become a distinctive symbol of the estate. Built in 1875 by the pious Demoiselles Averous, the Tour l'Aspic and the Virgin Mary who stands at the summit, facing the Gironde river, both capture the romance of their era. The story behind its name is a mystery. According to a local legend, the Virgin Mary is crushing an asp underfoot, a symbol of temptation and evil.

However, recent restoration work on the tower has revealed that the Virgin Mary is in fact standing on a bed of roses!



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