

CHATEAU HAUT-BAILLY

GRAND CRU CLASSÉ

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 Haut-Bailly faithful to its identity, a temporal interpretation of a timeless style.

CHATEAU HAUT-BAILLY

58% Cabernet Sauvignon

40% Merlot

2% Cabernet Franc

WEATHER CONDITIONS

After two hot and dry years, the 2024 vintage is characterised by an ultra-oceanic climate.

The mild and rainy winter led to an early bud-break, on the 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. 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 rainy intervals, alternating with beautiful sunny days. Harvesting began on September 18th and finished on October 4th. The Merlots are charming and display a lovely freshness. The Cabernets are ripe and particularly aromatic. During these three weeks, rigor and patience were of the utmost importance. Our teams carried out a meticulous and uncompromised sorting in the vineyard and in the cellar. This rigorous selection ensured that the grapes were 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
- 16 months of ageing · 50% new oak
- French oak barrels from seven different coopers

WINE

Mother Nature paired with the technical expertise of our team have enabled us to craft a wine that is perfectly in tune with the spirit of the times. The 2024 vintage combines elegance and delightful generosity. The wine is graceful and smooth, with remarkable aromatic purity and silky tannins, revealing a bouquet of floral and fruits notes of great finesse.

