

CHATEAU HAUT-BAILLY

GRAND CRU CLASSÉ

2024

bettane+desseauve

Hélène Durand
05/2025

Nez exubérant et noble, très parfumé, sur des fleurs suaves, des fruits rouges frais et mûrs, et une touche de rose. Bouche profonde aux tannins fins et ciselés avec une longue finale fraîche. **Harmonieux, subtil, et promis à un bel avenir, il est impressionnant de charme.**

96-97

Antonio Galloni
vinous

Neal Martin
04/2025

The 2024 Haut-Bailly was picked from September 25 to October 4 and matured in 50% new oak, possibly with a shorter élevage. As usual, it deserves patience at this stage as it gradually opens and coheres with aeration. This has a perfumed bouquet built around redcurrant, cranberry, and wild strawberry fruit. It's quite floral in style with finely delineated touches of freshly-rolled tobacco and wilted rose petal. The palate is creamy on the entry and velvety in texture, with finely chiseled, lace-like tannins. **It is very well balanced with one of the few sensual vintages that you will find from this year.** This will be much earlier drinking than other vintages, but that does not detract from what will be **one of the most pleasurable 2024s to drink.**

93-95

the
drinks
business

Colin Hay
05/2025

There were no problems of coulure and millerandage here. Sandalwood, graphite, a hint of cedar, plump and plush dark berry and damson fruit. A little pink and green peppercorn. Subtle wild floral notes – small spring flowers. Sage and sprigs of thyme. So soft and gentle on the entry, hyper-layered a little like Don Giovanni's list of conquests – each time you get to the bottom you find another line, another layer! **Super refined, ultra-elegant and transcendent of the challenges we associate with the vintage.** A very subtle note of red liquorice. **So fine and gentle, so lithe and poised. A very great success.** A lovely evolution in the glass too as the cedar starts to emerge. It's actually very classical.

94-96

Les Echos

LE QUOTIDIEN DE L'ÉCONOMIE

Bernard Burtschy
04/2025

95-96

LE FIGARO

Ella Lister
04/2025

94-96

 **The Wine Independent**

Lisa Perrotti-Brown MW
05/2025

Deep garnet-purple colored. Comes bounding out with exuberant notes of black cherries and fresh black currants, plus hints of violets, dark chocolate, and menthol with a waft of crushed rocks. **The medium-bodied palate is coated with bright blackberry flavors, supported by soft, silky tannins and plenty of freshness, finishing long and perfumed.**

95-97

Vinum

Adrian van Velsen
04/2025

Parfum fin, fruité rouge, fumé, minéral, griottes, cassis, fraises des bois, pétales de rose ; le palais est rectiligne, élégant comme à l'accoutumée, tanins à grain fin, acidité saisissante, fruits de baies rouges mûrs et délicats, le Grand Vin a lui aussi une **expression bourguignonne et la finale est d'une très bonne longueur**, avec des épices presque épicées. Un Haut-Bailly qui séduira tôt.

94-96

JEAN-MARC QUARIN
CRITIQUE INDÉPENDANT DES VINS DE BORDEAUX
WWW.QUARIN.COM

Jean-Marc Quarin
04/2025

Couleur rouge bordeaux, intense, aux reflets pourpres. Nez intense, fin, fruité, subtil et noble. Magnifique entrée en bouche, très aromatique, **à la texture de rêve. L'ensemble complexe et noble fond sur le palais, délicat, délicieux et inrachable. Un monde brillant de minutie.**

95

Matthew Jukes
05/2025

Véronique Sanders's nickname for the 2024 vintage is 'Singing in the Rain' – a red umbrella became the unofficial logo for this year! The humid, oceanic climate presented many challenges in 2024 at Haut-Bailly, and this is yet another elite estate that knuckled down and worked relentlessly in the vineyard, knowing that despite the trials and tribulations, it would all come good in the end. **I encountered a rare sense of luxuriousness and textural silkiness in a handful of the finest wines in 2024, and Haut-Bailly is one such wine.** I don't often write the words 'Bonnes-Mares' about truly great Bordeaux, but there is more than a haunting, ethereal character about this wine that reminds me of the wilder, more densely packed Grand Cru wines from the Côte de Nuits. **The perfume is heart-stopping**, more complex and lifted than I can remember, and **the fruit is mind-blowingly beautiful**, combining levity and profound depth. Remarkably elongated and refined, there is an unhurried feel that promises the drinker everything will be revealed in the end, but in the meantime, layers of intrigue will be offered up metronomically over the coming decade. **Every nuance will be worth waiting for.** They will eventually combine to create a stunning landscape of glorious, velvety flavours detailed with roses, cherries and deeper, darker, wilder hedgerow notes. Formal tannins and louche acidity wait patiently until the last moment to greet you like long-lost friends, making **2024 Haut-Bailly an unmissable and uniquely compelling adventure.**
19+

falstaff

WINE FOOD TRAVEL

Peter Moser
04/2025

Strong ruby, purple reflections, subtle ochre rim brightening. Nuances of blackberry and cassis, a hint of plum, tobacco-like herbal savouriness, candied orange zest. Juicy, elegant, ripe heart cherry, finesse-rich acidity, mineral, extra-sweet and delicate on the finish, sure maturity and certain ageing potential, **already very harmonious.**
95

JEB DUNNUCK

Jeb Dunnuck
05/2025

The Grand Vin 2024 Château Haut-Bailly is a blend of 58% Cabernet Sauvignon, 40% Merlot, and 2% Cabernet Franc that will spend 18 months in 50% new oak. **It's an incredibly elegant, seamless Haut-Bailly**, offering perfumed red and black fruits, spring flowers, spice, and loamy earth. These carry to a medium-bodied Pessac-Léognan with a layered, pure mouthfeel, ultra-fine tannins, and a great finish. As always, it's not the biggest or richest wine in the vintage, but **it shines for its finesse and elegance.**
93-95

Alexandre Ma
04/2025

Château Haut-Bailly chose "Singing in the Rain" as the theme for its 2024 vintage. At first, I couldn't help but wonder – was this a gentle disguise, a poetic veil to gloss over a vintage short on sunshine? But then the scent of peony petals began to rise, followed by delicate notes of raspberry, cherry, and tomato leaf swirling at the rim. And suddenly, I understood: this wasn't concealment, but **calm confidence.** **What Haut-Bailly offers in 2024 is something rare – an expression of ethereal lightness and absolute purity**, it recalls the sacred purity of a great Pinot Noir. And yet, this purity is grounded – anchored by the gravely depth of its terroir and the poised nobility of Cabernet Sauvignon. With "depth woven into lightness and strength cloaked in sanctity," it stands quietly apart in a difficult vintage. And through it, we see how Haut-Bailly chooses not just to endure the rain-but to dance in it.
95-97

Yves Beck

Yves Beck
05/2025

Le bouquet de Haut-Bailly se révèle avec délicatesse et sérénité. D'entrée, il signale qu'il ne cherche pas l'éclat, mais qu'il tient à souligner ses aptitudes dédiées à la finesse et à la précision. Invitantes nuances fruitées et épicées avec des parfums de mûres et une touche d'eucalyptus, synonyme de fraîcheur. En bouche, **le vin maintient le cap orienté vers la finesse, mais la puissance reste son capitaine, son meneur.** Elle va de pair avec la fraîcheur conférée par une fine austérité qui consolide également la fin de bouche. Un vin somme toute assez classique et contemporain. L'élevage va certainement replacer les curseurs en matière d'étoffe. Un Haut-Bailly sincère, frais et élégant!
94-95

Antonio Galloni vinOUS

Antonio Galloni
04/2025

The 2024 Haut-Bailly is an elegant, classy wine. Soft, **sensual contours lend notable charm.** The 2024 is an especially aromatic, perfumed Haut-Bailly. Its mid-weight structure is best described as Burgundian, for lack of a better term. **Silky tannins frame it all in style.** Readers should expect a decidedly understated, quiet Haut-Bailly.
92-94

THE WINE CELLAR INSIDER

Jeff Leve
04/2025

Tobacco, currants, forest leaves, barbecue smoke, black raspberries, and cherries create a complex set of aromatics. The wine is elegant, soft, fresh, medium-bodied, and refined. **It possesses a delicacy that allows the wine to focus on purity and charm**, showcasing vibrancy in the fruits with just a touch of cocoa on the back of the finish, adding length and body. You can enjoy this quite early in life. With just a few years in the cellar, it will be gorgeous to savor for at least two decades with pleasure.

93-95

THE WORLD OF FINE WINE

Jeannie Cho Lee MW
05/2025

This is an aromatic and refined Haut-Bailly, with delicate flavors of cherries, violets, tobacco, and red currants. The palate is composed and elegant, with clearly articulated flavors that are gentle, persistent, and lingering; **the velvety tannins are polished and refined. This is a graceful wine with a quiet confidence and fine structure.** Haut-Bailly is often a “late bloomer,” and often needs time in bottle to express its full potential—a wine to revisit once it is bottled.

93

JANE ANSON INSIDE BORDEAUX

Jane Anson
04/2025

Savoury, precise and poised, with lovely texture, softly spoken with high floral aromatics, rose petals, peony, fine tannins, drawn out character, long slow build of tension through the palate, unrolling to show white truffle and mint leaf. Tannic grip, estate signature, more softly spoken than in recent vintages, but **Haut-Bailly has proved over and over again that it is capable of delivering over the long term, and that it delivers excellence even in challenging vintages - an upscore potential in bottle.** Harvest 18 September to 4 October, 30hl/h yield. Gabriel Vialard technical director.

93

Decanter

Georgie Hindle
05/2025

Soft floral aromatics, dried flowers, violets and iris with rose petals. Cola, crushed stones and cool blue fruit elements. Some strawberry and cranberry touches too. Great aromatics, delicate though. **Perfumed in the best way.** Juicy and alive, this has a lovely lifted expression almost straight away but the acidity is balanced by a creamy, cool touch - some tobacco and toast elements putting the wood around the edges, ending on a graphite and salty note. **Slim and svelte, lightly built with delicacy and finesse that this estate does so well.** Ageing 50% new oak. 3.65pH. 50% grand vin.

93

Le Point

05/2025

Jacques Dupont

Fruits noirs, mûre, baies sauvages, velouté, tanins fins, enrobés, **vin tout en longueur, très élégant.**

17,5

Jancis Robinson
JancisRobinson.com

James Lawther MW
05/2025

Ripe, round and tender with supple fruit and fine, integrated tannins. Freshness as well. **More charm than power this year.** Corresponds to the vintage. Approachable earlier. Drink 2029 – 2042.

16,5



Pierre Citerne
05/2025

L'aspect visuel est plutôt tendre. L'expression aromatique conjugue un fruit très frais, framboisé, suggestif, avec de jolies notes chlorophylliennes, de tabac aromatique, cadrées par un boisé frais qui reste à bonne distance. **La matière est certes mince mais savoureuse et surtout harmonieuse, témoignant d'un travail tout en délicatesse, jusqu'à la finale, délicatement armée par de petits tanins, à peine saillants. À aucun moment le vin ne cherche à surjouer le millésime. Grâce lui en sera rendue au fil de son évolution, une sagesse interprétative dont le bien-fondé est accrédité par la dégustation du 2021 aujourd'hui !**

92-94

FÉRET

05/2025

Étienne Khemtémourian

Un beau verger au nez, cerise, fraise, pêche de vigne. La texture en bouche est légèrement graphite. Un vin élégant voire plein de charme avec une belle adéquation entre le merlot et le cabernet sauvignon. **Un vin qui se distingue par une présence d'une grande subtilité.** Inutile de faire du fitness pour s'affirmer.

Gianni Degl'Innocenti

Le nez s'ouvre sur des fleurs fraîches et des fruits des bois bien mûrs tels que la prune, puis du chocolat. Des notes balsamiques fraîches et des épices en arrière-plan. **En bouche, une belle concentration énergique.** Les tanins sont bien définis, marquant une finale agréablement amère, avec des rappels de notes balsamiques et de fruits.

Bernard Grandchamp

Nez discret (notes cabernet). Grande finesse d'attaque en bouche, texture à grain très fin, **trame très distinguée, long.**

18