

# Château Haut-Batailley

**APPELLATION**  
Pauillac

**CLASSIFICATION**  
2<sup>nd</sup> wine of Château Haut-Batailley

**VINTAGE**  
2017

**OWNER**  
Famille J-M CAZES



**Surface:** 22 hectares

**« Terroir » (soil):** Garonne Gravel

**Harvest:** Hand-picked and sorted at the vineyard

**Ageing:** One-year-old barrels for 12 months

**Blending:** 60% Cabernet Sauvignon, 40% Merlot

**Production:** 35% of the harvest

## ***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, before transporting the harvest in 200 kg containers. A second and third sorting then occurred before and after de-stemming.

*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.*

FAMILLE J-M CAZES