

GRAND CRU CLASSÉ  
*Château*  
*Haut-Batailley*  
*Pauillac*



2023  
VINTAGE



## 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.





2023,

« La nature agit,  
l'homme fait. »

Emmanuel Kant

*Nature acts, man creates.*

Château Haut-Batailley 2023 promises great emotions...

2023 is a vintage of adaptation. The winter, characterised by mild but changeable weather conditions ranging from drought to rain, posed a complex challenge for the teams, who were well aware of the possible impact on our vines.

Their expertise and commitment were needed to preserve the sanitary state of the grapes. The berries reached perfect maturity. The early harvest went off without a hitch, producing a healthy, high-quality crop.

The wines present a perfect balance between tannic richness and aromatic depth. They are characterised by their purity, freshness and finesse. They fully reflect the 2023 vintage.

**APPELLATION**  
Pauillac

**SURFACE**  
41 hectares

**TERROIR (SOIL)**  
Fine Garonne gravel,  
clay subsoil

**HARVEST**  
Hand-picked and sorted  
at the vineyard and table  
14<sup>th</sup> September - 2<sup>nd</sup> October

**AVERAGE YIELDS (APPELLATION)**  
47 hL/ha

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

**BLEND**  
71% Cabernet Sauvignon  
25% Merlot  
4% Petit Verdot

**ANALYSES**  
Acidity: 3,4 g/L of H<sub>2</sub>SO<sub>4</sub>  
Alcohol: 13,2% vol.  
pH: 3,69  
TPI: 87

*“Château Haut-Batailley 2023 has a deep colour with purplish highlights.  
Its complex nose reveals notes of violet and black fruits.  
On the palate, the well-integrated tannins offer a silky texture, and a lingering mouthfeel.  
Its remarkable freshness and energy make it a wine full of character.”*

JULIEN GALLAND, TECHNICAL MANAGER, MARCH 2024



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

**L**ocated 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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