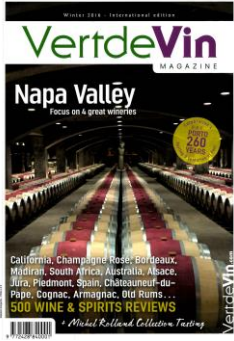


## HIVER 2016



### Interview

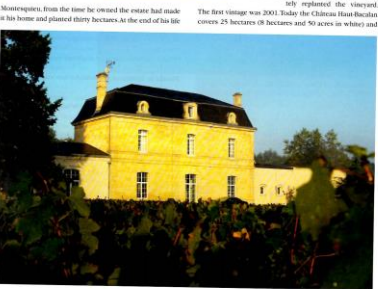
## CHÂTEAU HAUT BACALAN

A property steeped in history created by the great Montesquieu

Château Haut-Bacalan is an old property of which the date of its first occupation by man is unknown. The first writing dates back to Montesquieu who was one of the first owners of Château Haut-Bacalan. There were already a few vines of his time but he expanded the property to thirty hectares. They were planted without the approval of King Louis. The literary boss which followed led the philosopher to export its production to England, several times he speaks in his writings about the property. It was later for him.



he had great difficulty moving. He sold the house and six acres in Bordeaux to acquire a property of the Entre-deux-Mers more suited to his disability. The new owners came from the notable Gascon family who arrived here with the kings of Navarre. They already owned all the Bordeaux Basque's quarters/wine. They were owners, merchants and Montesquieu was a devotee of Bordeaux. The Bacalan family kept the property for more than a century before selling it in 2020 to the Cast family. It was in 1996 that the Gonet family bought Haut-Bacalan from Mr. Cast (who was born here on the property). They immediately replanted the vineyard. The first vintage was 2003. Today the Château Haut-Bacalan covers 25 hectares (8 hectares and 90 acres in vines and



## Champagne Michel Gonet Rosé - Brut

The nose is fresh, elegant and fruity. It reveals notes of strawberry, red-currant and citrus (lemon, clementine) associated with a touch of white peach. The palate is fruity, gourmand, elegant, mineral, supple, well built and relatively straight. The effervescence is very fine and elegant. In the mouth this Champagne expresses notes of lemon and mandarin combined with slight notes of lemon zests, papaya and a touch of white fruits (white peach, apple). Good length. A gourmand and harmonious Champagne.

Score : 16

### Interview



#### Focus on Charles-Henri Gonet, owner of Château Haut-Bacalan



I am interested in a lot of sectors, but I always kept one foot in viticulture. Although I was born in Champagne in a family of scientists, I studied oenology in Burgundy and then in the Rhône Valley in Bordeaux but I established myself. Part of my work was to study the hydroperiod (medium vine culture) I was convinced of the importance of producing wine with intense green maturity. I did not get fully understood the notion of green maturity. The appreciation of the great Bordeaux opened my eyes! I was a high fly of his term today. Why did you choose to come and settle in Bordeaux and not Champagne? It was one of a prophet in his own country. That is a Bordeaux chose me, in Champagne I did not of the far west. I should be much used to culture delighted me, in oenology received me.

produces an average of 28,000 bottles per year. They work the vines with horses and planned to bring horses on the property and create a small stable. VertdeVin: Why did you choose to buy Château Haut-Bacalan? I found this property by chance. Here before there were cows and pigs because the previous owner had received grants in the 60s to pull the vines. In 1997, my wife put a small ad in the local newspaper. We were looking for a place to live. The announcement evoked a house and vineyard in France. Knowing the codes of the house, I was very surprised. I put a lot of time to come to see it. Then one day passing around, I stopped. I then wondered upon the owner who asked me if I was coming to the house. I told him that I certainly came to the building but also for the land. For a lot of both actually. The ground was already pre-sold to an area that wanted to expand it's vineyard in AOC Pessac-Léognan, the region that he preferred to sell the house to dismantle the property and that if I was interested the would sell me all of it. I then walked on the field and the soil immediately came over me. The next weekend my father came down from Champagne because I told him I would show him that possibility over me. The type of property I was looking for in the beginning. He came to visit and saw the view. We were amazed together.

I questioned my father about his feelings, he said that all the ingredients were there to make a beautiful thing and that me if I had confidence in it. I immediately confided to the owner that I would buy it. When leaving I called my wife who was still working in Texas to tell her at the time we were away, she entered the last of marital dialogue. I replied that it was my wedding gift... me it's our family home, our cocoon and it is not possible for anyone to sell this house.

V.V.V: What is the signature wine of Château Haut-Bacalan? What allows to recognize them blind tasting? It is primarily maturity, concentration, fruit and terroir. These complete a wine. The Pessac-Léognan are generally easy to drink wines, which provides flexibility, a certain lightness but sometimes small bottles and glasses. This is something that we will never find in the wines of Haut-Bacalan because they are full wines. These are linear wines without dullness and no incoherence in some respects to Saint-Émilion.

My goal, my wish is to be able make optimum wines that have beautiful fruits and power. Everything is done to optimize the quality in the vineyard. The soils we work with horses to respect the settlement of the soil. High on Bacalan there is no sacrifice on quality. One compromise on anything and the result is there, the perfect also. At Château d'Éch we produce wine water to drink in restaurants. There the seeds and soil are a more 'light' terroir.

V.V.V: If you had to define what wine means to you in a few words? I would say that wine is my intellect, my richness/wealth and my life!



## Pessac-Léognan (Red)

### Château Haut-Bacalan 2012

Pessac-Léognan The nose is fruity, fine, relatively rich and a bit powerful. It reveals notes of concentrated blackberry, fig and cassis associated with discreet notes of blueberry jam, raspberry, sweet spices as well as slight notes of vanilla and a discreet note of cardamom. The palate is fruity, racy, well-balanced and offers a good structure and a racy minerality. On the palate this wine expresses notes of blackberry, cassis, raspberry and cherry associated with fine woody notes. Tannins are fine. Good length.

### Interview

V.V.V: Do you have specific plans for Château Haut-Bacalan? Projects we always have some. I want to send my wine all over the world, make it known, to be enjoyed, known and to be appreciated by amateurs.

I also have planned, but hey it's on the very long term to see buildings. I have an architect friend who wants to redo the house on a new under Montesquieu. I would also have colors to replace the current burnt colors. I think it's great but currently not financially feasible. I guess so that the property is self-financing and that allows me to find my family. In the future we would like to open up more to wine tourism especially because our geographical location is perfect for this activity.

Thanks to the Gonet family for their warm welcome. J.C.C.

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## Wine & Food pairing by Nicolas Frión



Caneton croisé au sang, cuit sur l'os, la cuisse braisée, déclinaison autour du navet et de la figue, jus de cèdre



Enjoy it with a Château Haut-Bacalan 2010 - Pessac-Léognan (score: 15.25)  
3 Crossed Duckling with blood, cooked on the bone, braised leg, declination around the hump and fig, cider juice.

## Wine & Food pairing by Nicolas Frión



Langoustines mariniées aux piquillos, pulpe de chou-fleur et caviar d'Aquitaine



Enjoy it with a Champagne Michel Gonet - Cuvée Authentique 2005 - Fût de Chêne - Grand Cru - Brut (score: 15.25)  
1 Langoustine marinated with piquillo peppers, cauliflower pulp and Aquitaine caviar.