



# Château Barde-Haut

St Émilion Grand Cru Classé

## 2022



Surface of production	15,56 ha
Soil	Clay covering limestone
Subsoil	Limestone, Plateau of Saint-Emilion
Grape varieties	80% Merlot - 20% Cabernet Franc
Soil culture	Sustainable, Biological control, Certified High Environmental Value 3
Harvest	Hand picked
Fermenting vats	50 hl - 150 hl concrete and stainless-steel tanks
Barrels & Ageing	18-24 months

**Jeb Dunnuck**  
May. 2023

**JEB DUNNUCK**

**96-98**

I was blown away by the quality of the 2022 Château Barde-Haut, and this 80/20 split of Merlot and Cabernet Franc does everything right in the vintage. Revealing a deep purple hue as well as stunning aromatics of cassis, spring flowers, black cherries, and truffle, it hits the palate with medium to full-bodied richness and delivers fine-grained tannins and flawless balance. Pure, bright, and lively, yet also deep, concentrated, and textured, it's a brilliant bottle of wine in the making.

**Antonio Galloni**  
April 2023

Antonio Galloni  
**vinous**  
explore all things wine

**94-96**

The 2022 Barde-Haut is gorgeous. Rich and explosive, the 2022 offers up copious notes of blueberry jam, crème de cassis, lavender, mint and licorice, with pretty jasmine overtones that add exotic beauty. The tannins here are often a bit burly, but in the 2022 much of that is softened. This is an impressive showing.

**Yves Beck**  
Apr. 2023

**Yves Beck**

**96-97**

Barde-Haut se révèle avec subtilité et fraîcheur. Il révèle son terroir argilo-calcaire avec beaucoup de finesse au travers de notes crayeuses et de baies rouges et noires complétées par de la réglisse. En bouche le vin se révèle avec autant de finesse que le bouquet. Pas à pas il affiche sa fraîcheur, son tempérament mais également son élégance. Que de plénitude et de croquant dans ce vin. Quand la finesse et la puissance créent un lien commun, on est indéniablement dans une notion de très grand vin. 2027-2047

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*Lisa Perrotti-Brown*  
May 2023



**94-96**

The 2022 Barde Haut, 80% Merlot and 20% Cabernet Franc, is deep garnet-purple in color. It rocks up with ready-to-go notes of plum preserves, baked blackberries, and Indian spices followed by suggestions of tilled soil, Ceylon tea, and black olives. The full-bodied palate is jam packed with tightly wound black fruits and earthy accents, supported by firm, ripe, rounded tannins and fantastic freshness, finishing long and minerally.

*Jeff Leve*  
May 2023

**THE WINE CELLAR INSIDER**

**94-96**

Flowers, leafy herbs, spice, black raspberries, a touch of espresso, and licorice open the nose. On the palate, the first thing you notice is the silky texture. There is intensity, freshness, elegance, and lift to the red and black fruits with their elegant mouthfeel. The wine finishes with a touch of salty rocks that rides on top of all the layers of sweet, ripe fruits. The wine blends 80% Merlot with 20% Cabernet Franc. 15% ABV. Drink from 2024-2045.

*Neal Martin*  
Apr. 2023



**93-95**

The 2022 Barde-Haut has a lovely bouquet with pure black cherries, boysenberry, crushed violet and dates. This is rich yet has impressive clarity. The palate is full-bodied with fine-grain tannins, gentle grip, *minéralité* and a precise finish. It's quite a bold Barde-Haut whose depth and density suggest it will require several years to soften, but it will be worth the wait because the finesse will bloom with bottle age. This may ultimately rest at the top of my banded score.

*James Suckling*  
April. 2023

**JAMESUCKLING.COM**

**94-95**

A velvety red with lovely creamy tannins, juicy fruit with black berries, spice, ink and boysenberry. Medium to full body with a solid structured and depth. Velvety texture. Hints of sea salt.

*Jane Anson*  
April. 2023



**95**

Inky colour, clear floral aromatics, this is charming and enticing, with polish and finesse. Love the confident grip of the tannins, that hold the fruit but know just when to let go and let the creamy blueberry and damson fruits expand through the plate. 55% new oak, a reduction from levels in the past, and the subtle smoked cedar character is well judged. 3.45ph,

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*Jean-Marc Quarin*  
*Apr. 2023*

JEAN-MARC UARIN

**95**

Couleur sombre, pourpre, aux reflets noirs. Très beau nez intense et pur, sentant les fruits noirs. Moelleux en entrée de bouche, aromatique et puissant au milieu, tout en étant fondant, le vin glisse, savoureux, vers une longue finale dans laquelle revient un supplément de saveurs. Tannicité invisible malgré 100 d'IPT. C'est incrachable. Assemblage : 80 % merlot, 20 % cabernet franc.

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