

Chateau Haut-Bergey Pessac-Léognan "Tuilerie" red 2022



CHATEAU
HAUT-BERGEY
PESSAC-LEOGNAN
FAMILLE GARCIN PROPRIETAIRES

Product price:

€240.00

Product features:

Area: BORDEAUX

Winemaker: Paul GARCIN

Vintage: 2022

Appellation: Pessac-Léognan

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: cabernet sauvignon

Alcool: 13,5

Product short description:

Monday, February 9, 2026: Star of the show "On va déguster" by Jérôme Gagnez on France Inter on Sunday, February 8. The rave reviews immediately depleted our stock as many listeners purchased it, but we have secured a few additional cases from the domaine, which are on their way to our cellars. It is therefore possible to order them again, and they will be shipped as soon as they arrive.

A micro cuvée 100% cabernet sauvignon of only 1800 bottles, all finesse and depth. A beautiful bottle released from the cellars of the Château in early 2025 and already delightful following its 1 year aging in amphorae to enhance its fruit and finesse. Of course, it can be kept for a few more years in the cellar. **92/100 RVF**

Product description:

PRESENTATION OF THE CHATEAU HAUT-BERGEY
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Château Haut-Bergey Pessac-Léognan "Tuilerie" red 2022:

RVF Guide to the Best Wines of France 2026 (Sept. 2025). **94/100**. *Both 2022 vintages are very successful. The pure cabernet-sauvignon Tuilerie is quite clear but intensely flavored, "iron-like," with a mouthfeel that is both warm and refined; a wine that skillfully plays on paradoxes.*

"Let's Taste" (Radio France, J. Gagnez, Feb 2026).

You can [listen to the show by clicking on this link](#) or read our summary transcription of the show:

- *Attention, we mentioned at the beginning of this show that Jérôme Gagnez was particularly playful, it's his turn to pull out a decanter and we're going to taste this together.*
 - *I found it, it's a red grape variety.*
 - *Bravo, we can't hide anything from you.*
 - *You poured into our glasses a red wine from a decanter.*
 - *Exactly, I discovered this wine 15 days ago.*
 - *Don't say too much more, because we want the opinion of Justine, Manon, and José.*
 - *Justine, any impressions?*
 - *Well, dark red color, quite dark, and when I put my nose to it, it seems warm, so I think we might be in the south, and on the palate, I find it very refined, it stretches, and then we still have a concentration, a deliciousness at the end of the palate, with a wine that has seriousness, I would say.*
 - *It is very fruit-forward both on the nose and on the palate, so there is this freshness, I find there is also a very cherry-like aspect on the nose.*
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- Yes, *that's true.*

- *Which is very pleasant.*

- *José, what do you think?*

- *I believe that with Jérôme we could compete for the title of world champion of blind tasting ;-)*

- *But indeed, one must approach a wine for what it is, so beyond what has been specified, I imagine that the first nose, I think it's one of the grape varieties in the book, otherwise it would be too complicated. And I thought, I sense something cabernet, one of the two (sauvignon or franc).*

- *Interesting, you confirm that we are dealing with a single varietal, meaning a cuvée made with a single grape variety?*

- *We can reasonably say that we are indeed in one of the two great cabernets... Jérôme?*

- *Yes.*

- *Well, now, do you lean more towards franc or towards sauvignon, cabernet franc, cabernet sauvignon, it's complicated.*

- *It's very difficult.*

- *My publisher forbade me from putting a photo in my book, I wanted to include a photo of a bell pepper, and he said no, I don't want a photo of a bell pepper in a book about grape varieties.*

- *I say cabernet sauvignon, if that was the answer to your question.*

- *Well, she is right.*

- *What makes you say that?*

- *precisely the fact that I find we can sense that it's a wine, well that it's a grape variety capable of providing a certain structure and this seriousness, this supported aspect, even if here it is magnificent in its finesse, it's quite incredible for a Cabernet Sauvignon and that's what makes me lean towards that side of the balance.*

- *But then she is right.*

- *But yes, that's exactly it, so I confess that I tasted this wine blind, and I didn't guess. And that's what fascinated me, so in fact it's a Pessac-Léognan, pure Cabernet Sauvignon, the Château Haut-Bergey, cuvée Tuilerie 2022, it was Paul Garcin who made me taste this. Paul Garcin, the winemaker, the owner of Château Haut-Bergey. I follow his production because I really like the wines he makes, I think he has brought a lot to Bordeaux, and when he had me taste this, I couldn't figure out what it was, and I really liked the wine, I loved the wine for its silkiness, what you were saying Justine, this silky texture, this elegance in the tannin, freshness, there is still some roundness and fat, because I like it when there is some flesh in the wine... And I asked him how it was made, and that's where I was literally stunned, so it's called "Cuvée Tuilerie" 2022 from Château Haut-Bergey, in Pessac-Léognan, in fact, hold on to your seats, what stunned me is that it's a pre-fermentation maceration, so in fact, the fermentation hasn't started, he put the grapes in the tank, he macerated them for 24 hours, he drained, so he separated the juice from the solid parts, he pressed, and then he aged the juice for 12 months in an amphora. So you can imagine that we have this color, these nice tannins and this material in 24 hours of maceration, where, in Bordeaux in particular, we usually macerate for 3 to 4 weeks. So obviously the explanation is multiple, we won't go back to the technical aspect today, but it's fascinating because I think it opens a path by saying: "Do we have to macerate for 4 weeks to obtain the material we want?" "With vintages like 2022 that are really ripe, do these vintages today not allow us to no longer have to ask the grape variety for the material?" It's the grape variety that will give it by itself, alone, in a few days, and with materials that will be more delicate, meaning less dense, less drying, less hard, less square, and therefore wines that are probably both wines for aging, but also wines that are accessible in their youth, and that's a challenge today, especially in marketing, it's not turning our back on the tradition of Bordeaux aging wines to imagine that we can have shorter macerations to have wines that are a bit more delicate and a bit more accessible in their youth.*

- *Remind us of the references of this astonishing cuvée?*

- *It's Pessac-Léognan, cuvée Tuilerie 2022 from Château Haut-Bergey, it's a domaine that is biodynamic and Paul Garcin tells me that he is convinced that the soil work he has been undertaking for almost 20 years at the domaine has also allowed for this type of grapes, to have maturities that are actually a bit earlier than before.*

Technical sheet written by the domaine:

Certification in biodynamics since 2018

A.O.C: Pessac-Léognan

Property area: 65 ha: vineyards 44 ha, woods and forests 21 ha.

Area in production: Cuvée Tuilerie: 1 ha

Production: 1627 Bottles and 100 Magnums.

Soil: sandy-gravelly on iron-rich clay gravels.

Soil cultivation: Biodynamic bovine compost amendments, superficial plowing for proper management of cover crops.

Vine cultivation: Herbal teas, decoctions, natural contact products, and biodynamic preparations (Maria THUN, horn manure, and horn silica).

Harvest: Grapes hand-picked and sorted.

Vinification: In Amphora.

Aging: a revolution around the sun in Amphora.

Blend: 100% Cabernet Sauvignon

Alcohol content: 13.5 °

Technical director: F. Prouteau

Owner: P. Garcin