2013 Vintage

CHÂTEAU LES CARMES HAUT-BRION



59% Cabernet Franc 22% Merlot 19% Cabernet Sauvignon



Colour: Red

Appellation: Pessac-Léognan

Owner: Patrice Pichet

Estate Manager: Guillaume Pouthier Consultants: Derenoncourt Consultants

VINEYARDS

Surface area planted in 2013: 22.4 ha.

Plots used to make the Grand Vin: 5.3 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2013: 43 years

Soil types: Mindel gravel over a clay-limestone

substrate

Harvesting: 100% hand-picked
Harvest dates: 2 - 17 Oct 2013

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled conical stainless

steel vats of 40 or 50hl

Initial fermentation: 26 days on average

Malolactic fermentation in the barrels: Partial

Barrel maturing: 90% new barrels

10% of barrels used once previously

Duration: 24 months

Noteworthy features of the vinification and / or maturing processes: All vats vinified without crushing,

and partly in whole bunches Cap punching only.

Composition of the wine: 13.5% alc. / 3.58 pH

CRITIC SCORES

| Wine Advocate | James Suckling | Antonio Galloni | Jancis Robinson | Wine Spectator | Jeff Leve | Roger Voss | Decanter |
|------------------|-------------------|--------------------|--------------------|-------------------|-----------|------------|----------|
| 92 | 92 | 89 - 92 | 16+ | 87 | 92 | 89 | 16.75 |

| Tim Atkin | The Wine Patriot | Jacques Perrin | Yves Beck | Gault & Millau | RVF | Bettane + Desseauve | René Gabriel |
|-----------|---------------------|-------------------|-----------|-------------------|-------------|------------------------|-----------------|
| 93 | 93 | 91 - 93 | 98 | 15 - 17 | 16,5 - 17,5 | 17,5 | 19 |

REMARKS

2013 started with a cool and very rainy winter. The rainy conditions dragged on into the spring, leading to uneven growth and flowering. Coulure put paid to any hopes of an abundant harvest, particularly for the Merlot. The summer was warm but stormy, with the rains topping up the water table and delaying the growth halt needed for the vines to focus their energy on producing concentrated fruit. Already hampered by the tricky flowering period, the vines needed to be relieved of their late-developing bunches in order to maximise the quality of the remaining fruit. Nor was the late season particularly conducive to red wine production: with cool, damp conditions, the winegrowers faced a delicate balancing act to bring in the grapes at maximum maturity but before the onset of any problems. A vintage beset by numerous technical challenges, 2013 is now a great source of pride for Château les Carmes Haut-Brion, marking a turning point in the evolution of the estate's distinctive style.