

2017 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
41% Cabernet Franc
30% Merlot
29% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan
Owner: Patrice Pichet
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants

VINEYARDS

Total surface area of the vineyard in 2017: 29.6 ha.
Plots used to make the Grand Vin: 7.6 ha.
Plantation density: 10,000 vines / ha.
Average age of the vines in 2017: 42 years
Soil types: Mindel gravel over a clay-limestone substrate
Harvesting: 100% hand-picked
Harvest dates: 4 - 9 Sept 2017

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled vats:
60 hl conical stainless steel
50 hl concrete
76 hl wood
Initial fermentation: 25 - 30 days on average
Malolactic fermentation in the barrels: Partial
Barrel maturing: 18 - 24 months
65% in new barrels
35% in used barrels, tuns, concrete vats
and terra cotta amphorae

Noteworthy features of the vinification and / or maturing processes: No crushing, some batches vinified as whole bunches.

Composition of the wine: 13% alc./ 3.59 pH

CRITIC SCORES

Wine Advocate	Antonio Galloni	Neal Martin	James Suckling	Wine Spectator	Jeff Leve	Jeb Dunnock	Yves Beck	Decanter	André Kunz
93+	96	93	94	93	95	94	97	96	96 - 98+

Weinwisser	Jacques Perrin	Matthew Jukes	Christer Biklum	Chris Kissack	Anthocyanes	La RVF	Bettane + Desseave	Jean Marc Quarin
19.5	96 - 98	17.5+	94 - 96	92	96 - 98+	17.5 - 18	17.5 - 18	97

REMARKS

2017 will most likely be remembered for the spring frosts. But, on those estates fortunate enough to be wholly or partially spared by the weather, it was nonetheless a very successful vintage. Early bud break and rapid growth, followed by even flowering, seemed to pave the way for a precocious vintage. Abundant rainfall in late June, just before the bunches set, meant that the individual grapes were quite substantial in size. Ripening began before the vines had even stopped growing. The maturing process was helped along by the higher-than-average temperatures in August, accompanied by cooler nights which helped to maintain high concentrations of organic acids and aromatic compounds.