

2018 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:

37 % Cabernet Franc
34 % Cabernet Sauvignon
29 % Merlot



Colour: Red

Appellation: Pessac-Léognan

Owner: Patrice Pichet

Estate Manager: Guillaume Pouthier

Consultants: Derenoncourt Consultants

VINEYARDS

Surface area planted in 2018: 29.60 ha.

Plots used to make the Grand Vin: 7.60 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2018: 41 years-old

Soil types: Mindel graves on clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 13rd September - 28th September 2018

VINIFICATION TECHNIQUES

Vats used: Thermoregulated tanks: Tronconic stainless steel tanks (60HL) • Wooden tanks (76 HL) • Concrete tanks (50 HL)

Initial fermentation: 25 - 30 days

Malolactic fermentation in the barrels: Partial

Barrel maturing: 75% new oak barrels
16% foudres
9% terracotta amphorae

Duration: 18 to 24 months

Noteworthy features of the vinification and / or maturing processes: All vats were vinified in full grapes and partly in entire bunch. Pigeage only.

Composition of the wine: 13.5% alc. / 3.64 pH

CRITIC SCORES

Anthocyanes	La RVF	Bettane + Desseauve	Antonio Galloni	Neil Martin	James Suckling	Wine Spectator	Wine Advocate	Jeb Dunnuck
98 - 100	17.5 - 18.5	96 - 97	97	94+	97	95 - 98	96+	100

Yves Beck	Jane Anson	Jeff Leve	WeinGabriel André Kunz	Jacques Perrin	Matthew Jukes	Izak Litwar	Roger Voss	Panos Kakaviatos
100	98	98	19	98	17.5+	98+	92 - 94	97

REMARKS

After a mild and humid winter marked by abundant rainfall, spring was stressful, with hailstorms at the end of May and an historic mildew pressure. But miraculously, a very dry and hot weather set in from the end of June until October, offering a large window in the choice of the harvest dates. At the Carmes, 2018 avoids the extravagance of the vintage: moderately high degrees, a dense phenolic constitution with fine granularity, powerful Cabernets Sauvignons and fresh Cabernets Francs. A miraculous vintage like only Bordeaux knows how to give birth to.