

2019 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Assemblage :

42 % Cabernet Franc

31 % Cabernet Sauvignon

27 % Merlot



Colour: Red
Appellation: Pessac-Léognan

Owner: Pichet Family
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants

VINEYARDS

Surface area planted in 2019: 30.75 ha.
Plots used to make the Grand Vin: 7.60 ha.
Plantation density: 10,000 vines / ha.
Average age of the vines in 2019: 42 years-old
Soil types: Mindel graves on clay and limestone
Harvesting: 100% hand-picked
Harvest dates: 17th September - 29th September 2019

VINIFICATION TECHNIQUES

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

Initial fermentation: 35 days

Malolactic fermentation in the barrels: Partial

Barrel maturing: 84% new oak barrels
7% 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. / 3.59 pH

CRITIC SCORES

Anthocyanes Yohan Castaing	Terre de Vins	JM Quarin	Beckustator Yves Beck	Decanter Jane Anson	Jacques Perrin
100	98	97	99	96	98

Adrian Van Velsen	James Suckling
98	97

REMARKS

For this great vintage, Bordeaux and its climate imposed an important technical effort in the aesthetic quest for balance, in a context where the need for intervention was an important key to success. 2019 is thus proving to be a typical balanced Aquitaine vintage, rich, dense and elegant, despite the extreme conditions incurred.