

2021 Vintage
En Primeur

CHÂTEAU LES CARMES HAUT-BRION



Blending:

40% Cabernet Franc
35% Cabernet Sauvignon
25% Merlot



Colour: Red

Appellation: Pessac-Léognan

Owner: Pichet Family

Estate Manager: Guillaume Pouthier

Consultants: Derenoncourt Consultants

VINEYARDS

Plantation density: 10 000 vines / ha.

Average age of the vines in 2021: 43 years-old

Soil Types: Mindel graves on clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 23rd September - 1st October 2021

VINIFICATION TECHNIQUES

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

Initial fermentation: 35 days

Barrel maturing: 70% new oak barrels
20% foudres of 18HL
10% terracotta amphorae / standstone

Duration: 24 months

Noteworthy features of the vinification and / or maturing processes: No crushing, 45% of whole bunches

Composition of the wine: 13,5% alc. / 3,60 pH

The Wine advocate	Antonio Galloni	Neal Martin	Decanter	James Suckling	Jean Marc Quarin	Yves Beck	Le Figaro	Anthocyanes
94 - 97	97 - 98	93 - 95	96	96 - 97	97	98 - 100	96 - 99	96 - 98

Alexandre Ma	Adrian Van Velsen
96 - 97	96 - 98