

2017 Vintage

LE  
**C**  
DES CARMES  
HAUT-BRION



Blend:

54 % Cabernet Sauvignon  
45 % Merlot  
1 % Petit Verdot



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

**VINEYARDS**

Total surface area of the vineyard in use in 2017: 29,6 ha  
Area planted for Le C des Carmes Haut-Brion : 22 ha  
Plantation density: 6,700 - 11,000 plants  
Average age of the vines in 2017: 12 years  
Soil types: Graves from the Günz epoch, sand from the Pliocène epoch, clay from the Oligocène epoch  
Harvesting: 100% hand-picked  
Harvest dates: From September 19th to October 3rd 2017

**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 barrels: Partial  
Barrel maturing: 70% of one-year oak barrel and foudres  
30% new oak barrels  
Duration: 12 to 28 months, then concrete vats  
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 % alc. / 3,70 pH

**CRITIC SCORES**

James Suckling	Neal Martin	Izak Litwar	Yves Beck	Jeff Leve
89	89 - 91	92	91 - 92	90 - 92

Yohan Castaing	La RVF
89 - 91	92

**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.