

2012 Vintage

LE
CLOS
DES CARMES
HAUT-BRION



Blend:
80% Merlot
20% Cabernet Sauvignon



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

VINEYARDS

Total surface area of the vineyard in use in 2012:
5.6 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2012: 22 years

Soil types: Clay and sand-clay over a limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 28 Sept - 15 Oct 2012

VINIFICATION TECHNIQUES

Vats used: Conical stainless steel vats with dual-
layer heat regulation

Initial fermentation: 24 days on average

Malolactic fermentation in barrels: Partial

Barrel maturing: 20% new barrels
80% of barrels used once previously

Duration: 12 - 14 months

Noteworthy features of the vinification and / or
maturing processes: All vats vinified without crushing

Composition of the wine: 13.5% alc. / 3.70 pH

CRITIC SCORES

Antonio Galloni	Neil Martin	James Suckling	Bettane + Desseauve	James Molesworth	Jacques Perrin
90	84 - 86	89	15	88	89-91

REMARKS

The 2012 growing season got underway with a mild, damp spring, reflected in the vines' slow growth and uneven flowering. These conditions persisted after the setting period, allowing the grapes to grow rapidly until bunch formation was complete. The summer was dry, and conditions turned very hot from mid-August onwards. The lack of water became more acute, partially making up for the rainy springtime in terms of the final concentration of the fruit. The late season saw some rain but the clay soils allowed the grapes to reach excellent phenolic maturity, making for a stress-free harvest.