

2019 Vintage

LE
C
DES CARMES
HAUT-BRION



Blend:

65 % Cabernet Sauvignon
34 % 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 2019:
30.75 ha.

Plantation density: 6,700 - 12,000 vines / ha.

Average age of the vines in 2019: 14 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 26th to October 10th 2019

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: 18 to 24 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. / 3.71 pH

CRITIC SCORES

Jean-Marc Quarin	Yves Beck	Decanter	Jane Anson	Yohan Castaing	La RVF
92	94 - 95	96	92	93 - 95	16 - 17

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 Aquitain vintage, rich, dense and elegant, despite the extreme conditions incurred.