

2020 Vintage

# CHÂTEAU LES CARMES HAUT-BRION



**Assemblage :**  
40% Cabernet Franc  
34% Cabernet Sauvignon  
26% Merlot



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

## VINEYARDS

**Surface area planted in 2020:** 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 2020:** 43 years-old  
**Soil types:** Mindel graves on clay and limestone  
**Harvesting:** 100% hand-picked  
**Harvest dates:** 14th September - 26th September 2020

## 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:** 80% new oak barrels  
11% foudres  
9% terracotta amphorae  
**Duration:** 24 months  
**Noteworthy features of the vinification and / or maturing processes:** All vats vinified without crushing, and partly by whole bunch fermentation.  
**Composition of the wine:** 13.5% alc. / 3.62 pH

## CRITIC SCORES

Anthocyanes Yohan Castaing	Terre de Vins	JM Quarin	La RVF	Yves Beck	Jacques Perrin
98 - 100	98	18.5	95 - 97	100	98 - 100
Lisa Perrotti-Brown	Neal Martin	James Suckling	Antonio Galloni	Jeb Dunnuck	Jeff Leve
95 - 97+	94 - 96	97 - 98	100	96 - 98	97

## REMARKS

The Carmes Haut-Brion express a balance of 13.65% TAV and pH=3.62, a classic in the prism of modern Bordeaux, thus questioning climatic history, the perceived reality of its excesses, its event-driven nature or its long-lasting dimension to which the vine and men oppose their genetic, agrarian, sensory or artistic flexibility.