

2021 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Assemblage :
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 2020: 43 years-old
Soil types: Mindel graves on clay and limestone
Harvesting: 100% hand-picked
Harvest dates: from Sept. 23rd to Oct. 1st 2021

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: 70% new oak barrels
20% foudres of 18 HL
10% terracotta amphorae

Duration: 24 months

Noteworthy features of the vinification and / or maturing processes: All vats vinified without crushing, 45% of whole bunches

Composition of the wine: 13.5% alc. / 3.60 pH

CRITIC SCORES

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							

REMARKS

This was a year... of incredible intensity! A year requiring the skills of a tightrope walker, when nature played games with the winegrowers. Solid in their vision of the place, present at all times, without respite, they played, shivered, imagined and ensured a commitment to the vine at all times. Passionate. Certain that this enthusiasm and these choices would be felt in the wines! The harvest began and the grapes showed all the richness of successful ripening, achieved slowly in cold conditions. The Cabernets excelled in performing their major role; character, juice, slender tannins.