

2020 Vintage

LE
C
DES CARMES
HAUT-BRION



Blend:

60% Cabernet Sauvignon
39% Merlot
1% Petit Verdot



Colour: Red

Appellation: Pessac-Léognan

Owner: Pichet Family

Estate Manager: Guillaume Pouthier

Consultants: Derenoncourt Consultants

VINEYARDS

Plantation density: 6 700 - 12 000 plants/ ha.

Average age of the vines in 2017: 15 years

Soil types: Graves from the Günz epoch, sand from the Pliocene epoch, clay from the Oligocene epoch

Harvesting: 100% hand-picked

Harvest dates: From September 21st to October 5th 2020

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: 75% of one-year oak barrel and foudres
25% new oak barrels

Duration: 30 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: 13.8 % alc. / 3,64 pH

CRITIC SCORES

| | | | | | |
|---------------------|-----------------|-------------|----------------|-------------|------------------|
| Lisa Perrotti-Brwon | Antonio Galloni | Neal Martin | James Suckling | Jeb Dunnuck | Jean Marc Quarin |
| 92 - 94 | 91 - 93 | 89 - 91 | 94 | 89 - 91 | 16 |

| | | | | |
|----------------|-----------|--------------|----------------|------------|
| Yohan Castaing | Jeff Leve | Alexandre Ma | William Kelley | Jane Anson |
| 93 - 95+ | 92 | 93 - 95 | 94 | 93 |

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.