



CHÂTEAU
LES CARMES
HAUT-BRION

Vintage 2020



Blend :
40% Cabernet Franc
34% Cabernet Sauvignon
26% Merlot



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

Vineyard

Plantation density : 10 000 vines / ha
Average age of the vines in 2020 : 42 years-old
Soil types : Mindel graves on clay and limestone
Harvesting : 100% hand-picked
Harvest dates : 14th - 26th September 2020

Vinification techniques

Vats used : Thermoregulated tanks :
Tronconic stainless steel tanks (60 hL),
Concrete tanks (50 hL),
Wooden tanks (76 hL)
Duration : 35 days
Barrel maturing : 80% new oak barrels, 11% foudres of 18 hL,
9% terracotta amphorae / standstone
Duration : 24 months
Noteworthy features of the vinification and / or maturing process :
No crushing and 50% of whole bunches
Composition of the wine : 13.5% / 3,62 pH

Critic scores

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	The Wine Independent	Jean Marc Quarin	Jacques Perrin
97	100	95	98	98	95 - 97+	98	98 - 100
Beckustator	The Wine Cellar Insider	Jane Anson	Decanter	Alexandre Ma	Chris Kissack		
100	99	97	100	95 - 97	93		

This year when... the spring was even, there was even a frost. And then the story of this vintage continued with hot and dry weather. Beyond the weather conditions, it is a «battle of the tennins» which continues and which occupies the team at les Carmes. Seeking tirelessly and down to the smallest detail to construct these wines like stories, which roll out and unfold, revealing an energy that gradually diffuses, and calls for the sequel. Work, in the background, of precision engraving.