



CHÂTEAU LES CARMES HAUT-BRION

Vintage 2021



Blend :

40% Cabernet Franc
35% Cabernet Sauvignon
25% 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 2021 : 43 years-old

Soil types : Mindel graves on clay and limestone

Harvesting : 100% hand-picked

Harvest dates : 23rd September - 1st October 2021

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 : 70% new oak barrels, 20% foudres of 18 hL,

10% terracotta amphorae / standstone

Duration : 24 months

Noteworthy features of the vinification and / or maturing process :

No crushing, 45% of whole bunches

Composition of the wine : 13.5% / 3,60 pH

Critic scores

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	Decanter	Jean Marc Quarin	Beckustator
98	98	95	93 - 95	97	96	96	99

Le Figaro	Alexandre Ma	Adrian Van Velsen	Jeff Leve	Jane Anson
96 - 99	97	96 - 98	96	94

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.