Vintage 2016

CHÂTEAU LES CARMES HAUT-BRION



Blend:
41% Cabernet Franc
20% Cabernet Sauvignon
39% 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 2016: 38 years-old Soil types: Mindel graves on clay and limestone

Harvesting: 100% hand-picked Harvest dates: 21 Sept - 8 Oct 2016

Vinification techniques

Vats used: Thermoregulated tanks:

Tronconic stainless steel tanks (60 hL),

Concrete tanks (50 hL), Wooden tanks (76 hL) Duration: 25 - 30 days on average

Barrel maturing: 65% new barrels, 35% in barrels used once

préviously, terracotta amphorae / standstone

Duration: 24 months

Noteworthy features of the vinification and / or maturing process :

No crushing and 55% of whole bunches **Composition of the wine :** 13.5% / 3,58 pH

Critic scores

The Wine Advocate	Antonio Galloni	Wine Spectator	James Suckling	Decanter	Jeff Leve	Jancis Robinson	Yves Beck	Jacques Perrin	André Kunz
96	98	96	97	96	98 - 100	17	100	98 - 100	96 - 97
Alexandre	Matthew	T1- T :	Chris	I-b D	Bettan	e+ DVE	Jean Marc	A +1	- T 1- V

Alexandr Ma	e Matthew Jukes	Izak Litwar	Chris Kissack	Jeb Dunnuck	Bettane + Deasseauve	RVF	Jean Marc Quarin	Anthocyanes	Terre de Vins
97	96 - 97	96+	96	99	96 - 97	18.5 - 19.5	99	98	98

The year when... it was binary. Two very contrasting periods in the vineyard, water in winter and spring followed by a severe summer drought, with the last day of rain on 24 June. We had to get from the soil to the fruit, and from the fruit to the wine; we were no longer searching, we took what nature gave us. And it was from this weather profile that mineral notes emerged, a chalky, limestone touch. Combined with the aromas of violets, in a skinny outfit, it was a revelation.