

# Vintage 2022

#### CHÂTEAU LES CARMES HAUT-BRION



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 2022: 44 years-old Soil types: Mindel graves on clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 5th September - 5th October 2022

## 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: 75% new oak barrels, 15% foudres of 18 hL,

10% terracotta amphorae / standstone

Duration: 24 months

Noteworthy features of the vinification and / or maturing process :

No crushing, 70% of whole bunches Composition of the wine: 13.5% / 3,64 pH

#### Critic scores

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The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	The Wine Independent	Weinwisser	Jacques Perrin
100	100	96	98 +	99	97	99 - 100	98 - 100
Beckustator	The Wine Cellar Insider	The Drinks Business	Jean Marc Quarin	Weingabriel	Le Figaro	Terres de Vins	RVF
100	100	98 - 100	99	19	96 - 98	99	97
						,	
Alexandre Ma	The Wine Doctor	Adrian Van Velsen	Jane Anson	RVI	Jancis Robinson	Decanter	
00	07	09 100	06	100	17	100	

A solar vintage, but the wine exceptionally different. The diversity of the plots, and hence the situations in our vineyard, reveals a wonderful palette of nuances. Proof of the brilliance and wonder that is possible from "less". Focus on the essentials. Every day we are reminded of this quest. Grapes that reveal the deep nature of the place, that carry the life force, the freshness despite the summer heat. The vine shows us how it has reacted to the harshness of the climate with admirable flexibility. This plant shows us how much can be achieved with so little.