



CHÂTEAU  
LES CARMES  
HAUT-BRION

Vintage 2016



**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	98	96	98 - 100	17	100	98 - 100	96 - 97
Alexandre Ma	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.