



CHÂTEAU LES CARMES HAUT-BRION

Vintage 2019



Blend :
42% Cabernet Franc
31% Cabernet Sauvignon
27% 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 2019 : 41 years-old
Soil types : Mindel graves on clay and limestone
Harvesting : 100% hand-picked
Harvest dates : 17th - 29th September 2019

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 : 84% new oak barrels, 7% foudres of 18 hL,
9% terracotta amphorae / standstone
Duration : 24 months
Noteworthy features of the vinification and / or maturing
process :
No crushing and 54% of whole bunches
Composition of the wine : 13.5% / 3,59 pH

Critic scores

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	Jean Marc Quarin	Jacques Perrin	Beckustator
96	97+	95	98	97	98	98	99
Anthocyanes	The Wine Cellar Insider	Jane Anson	Decanter	Alexandre Ma	Chris Kissack	RVF	Adrian Van Velsen
98 - 100	98	97	94	97	96	16	98

The year when... it was a source year. The source of many inspirations for the future in our quest for precision. Another march towards our earthling jobs. Summer days set in over our vineyard. And later, a reaction of freshness in the cellars, in a search for subtlety in ageing that delicately underlines the power.