

2019 Vintage
En Primeur tasting notes

CHÂTEAU LES CARMES HAUT-BRION



Assemblage :
42 % Cabernet Franc
31 % Cabernet Sauvignon
27 % Merlot



Colour: Red
Appellation: Pessac-Léognan
Owner: Pichet Family
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants

VINEYARDS

Surface area planted in 2019: 30.75 ha.
Plots used to make the Grand Vin: 7.60 ha.
Plantation density: 10,000 vines / ha.
Average age of the vines in 2019: 42 years-old
Soil types: Mindel graves on clay and limestone
Harvesting: 100% hand-picked
Harvest dates: 17th September - 29th September 2019

VINIFICATION TECHNIQUES

Vats used: Thermoregulated tanks: Tronconic stainless steel tanks (60HL) • Wooden tanks (76 HL) • Concrete tanks (50 HL)
Initial fermentation: 35 days
Malolactic fermentation in the barrels: Partial
Barrel maturing: 84% new oak barrels
7% foudres
9% terracotta amphorae
Duration: 18 to 24 months
Noteworthy features of the vinification and / or maturing processes: All vats were vinified in full grapes and partly in entire bunch. Pigeage only.
Composition of the wine: 13.3% alc. / 3.56 pH
Output: 42,000 bottles

CRITIC SCORES

Anthocyanes Yohan Castaing	Terre de Vins	JM Quarin	Beckustator Yves Beck	Decanter Jane Anson	Jacques Perrin
99 - 100	98	97	98 - 100	96	98

REMARKS

For this great vintage, Bordeaux and its climate imposed an important technical effort in the aesthetic quest for balance, in a context where the need for intervention was an important key to success. 2019 is thus proving to be a typical balanced Aquitain vintage, rich, dense and elegant, despite the extreme conditions incurred.