

2011 Vintage

LE
CLOS
DES CARMES
HAUT-BRION



Blend:
85% Merlot
15% Cabernet Sauvignon



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

VINEYARDS

Total surface area of the vineyard in use in 2011:
4.3 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2011: 21 years

Soil types: Clay and sand-clay over a limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 13 Sept - 1st Oct 2011

VINIFICATION TECHNIQUES

Vats used: Conical stainless steel vats with twin-
layer heat regulation

Initial fermentation: 24 days on average

Malolactic fermentation in barrels: Partial

Barrel maturing: 20% new barrels
80% of barrels used once previously

Duration: 12 - 14 months

Noteworthy features of the vinification and / or
maturing processes: All vats vinified without crushing

Composition of the wine: 13.5% alc. / 3.61 pH

Output: 12,000 bottles

CRITIC SCORES

Wine Spectator	James Suckling
87	89

REMARKS

2011 will be remembered as a year in which the seasons seemed to arrive in the wrong order. Bud break came early, in the first few days of March, and the spring weather was unusually warm. The vines grew exceptionally quickly and flowering began in early May, 2 to 3 weeks ahead of schedule. Ripening began in July, in conditions of severe hydric stress which had a particular impact on the younger vines and the Merlot planted in gravel soils. This put an early stop to the growth cycle, a welcome development, but the maturing process was slowed down by the unusually autumnal weather we had in August. The warm, dry September was a boon to the Merlot and especially the Cabernet Sauvignon, with a reduction in quantity but perfect conditions in which to reach optimal maturity.