

2013 Vintage

LE
C
DES CARMES
HAUT-BRION



Blend:
75% Merlot
25% 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 2013:
18.2 ha. inc. 12.6 ha. of 3-year-old vines

Plantation density: 10,000 vines / ha.

Average age of the vines in 2013: 10 years

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

Harvesting: 100% hand-picked

Harvest dates: 4 - 17 Oct 2013

VINIFICATION TECHNIQUES

Vats used: Conical stainless steel vats with dual-
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: 18 months

Noteworthy features of the vinification and / or
maturing processes: Vinification without crushing,
and partly in whole bunches

Composition of the wine: 13% alc. / 3.61 pH

Output: 20,000 bottles

CRITIC SCORES

Decanter	Bettane + Desseauve	Yves Beck
16	16	90

REMARKS

2013 started with a cool and very rainy winter. The rainy conditions dragged on into the spring, leading to uneven growth and flowering. Coulure put paid to any hopes of an abundant harvest, particularly for the Merlot. The summer was warm but stormy, with the rains topping up the water table and delaying the growth halt needed for the vines to focus their energy on producing concentrated fruit. Already hampered by the tricky flowering period, the vines needed to be relieved of their late-developing bunches in order to maximise the quality of the remaining fruit. Nor was the late season particularly conducive to red wine production: with cool, damp conditions, the winegrowers faced a delicate balancing act to bring in the grapes at maximum maturity but before the onset of any problems. A vintage beset by numerous technical challenges, 2013 is now a great source of pride for Château Les Carmes Haut-Brion, marking a turning point in the evolution of the estate's distinctive style.