LE C

DES CARMES HAUT-BRION

Blend:
51% Merlot
49% 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 2014: 17 ha.

Plantation density: 6,700 - 10,000 vines / ha.

Average age of the vines in 2014: 33 years

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

Harvesting: 100% hand-picked

Harvest dates: 25 Sept - 17 Oct 2014

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 in barrels
and 12 months in concrete vats

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

Composition of the wine: 13% alc. / 3.56 pH

Output: 11,000 bottles

CRITIC SCORES

Wine Cellar	RVF	Le Figaro Vin	Bettane + Desseauve
90	90	15 / 20	90

REMARKS

A mild, rainy winter meant that bud break came early in 2014. The spring growing period was stop-start, with substantial temperature variations. The flowering period, however, took place in ideal weather conditions. The summer was somewhat gloomy, with regular rainfall and cool temperatures delaying the point where the vines stop growing. The bunches continued to swell and ripening was late in coming, while the risk posed by various pathogens meant that the vines required constant supervision. August, usually a quiet month for winemakers, was taken up with meticulous pruning in the vineyards. But September turned out to be warmer than August, as it had been in 1949, 1985 and a few more of the great 20th-century vintages. This miraculous late ripening period, which stretched right into late October, allowed the grapes to reach peak maturity in optimal health, enabling us to harvest fruit of exceptional quality and balance.