

2001 Vintage

# CHÂTEAU LES CARMES HAUT-BRION



Blend:  
55% Merlot  
35% Cabernet Franc  
15% Cabernet Sauvignon



Colour: Red  
Appellation: Pessac-Léognan  
Owner: Patrice Pichet  
Estate Manager: Guillaume Pouthier  
Consultants: Derenoncourt Consultants  
Owners / Consultant in 2001:  
Chantecaille-Furt family / Yves Glories

## VINEYARDS

Total surface area of the vineyard in use in 2001:  
4.66 ha.

Plantation density : 10,000 vines / ha.

Average age of the vines in 2001: 31 years

Soil types: Mindel gravel over a clay-limestone  
substrate

Harvesting : 100% hand-picked

Harvest dates: 21 Sept - 2 Oct 2001

## VINIFICATION TECHNIQUES

Vats used: Temperature-controlled,  
conical stainless steel

Fermentation time: 26 - 28 days on average

Malolactic fermentation in barrels: Partial

Barrel maturing: 50% new barrels  
50% of barrels used once previously

Duration: 18 months

Composition of the wine: 13% alc. / 3.66 pH

Output: 22,000 bottles

## CRITIC SCORES

Wine Advocate	Wine Cellar Insider
90	90

## REMARKS

2001 started with a very mild and wet winter and early spring, followed by warm and sunny weather in May and June. Occasional heavy rain showers in July meant that this was set to be a late-ripening vintage. 2001 turned out to be a classic, superbly-balanced vintage which will continue to mature and improve in the cellar for many years to come.