

2003 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
50% 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 2003:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2003 :
4.7 ha.
Plantation density: 10,000 vines / ha.
Average age of the vines in 2003: 33 years
Soil types: Mindel gravel over a clay-limestone
substrate
Harvesting: 100% hand-picked
Harvest dates: 3 - 19 Sept 2003

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled stainless steel
Initial fermentation: 26 - 28 days on average
Malolactic fermentation in the barrels: Partial
Barrel maturing: 50% new barrels
50% of barrels used once previously
Duration: 18 months
Composition of the wine: 13.5% alc. / 3.67 pH
Output: 24,000 bottles

CRITIC SCORES

Wine Advocate	RVF	Jean-Marc Quarin
88	16	94

REMARKS

An exceptional vintage, in terms of both quality and the weather conditions. Leaves began to appear on the vines in early March, followed by flowering in late May, hinting at a very precocious vintage. The Graves appellation was not spared by the great August heatwave, but occasional rain showers between April and September provided enough water. 2003 yielded a wine of great balance and complexity, with profound tannins and very vibrant fruit.