

2004 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:

50% Cabernet Franc
45% Merlot
5% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan

Owner: Patrice Pichet
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants

Owners / Consultant in 2004:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2004:
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2004: 34 years

Soil types: Mindel gravel over a clay-limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 21 Sept - 4 Oct 2004

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% alc. / 3.58 pH

Output: 30,000 bottles

CRITIC SCORES

Wine Advocate	RVF
89+	16.5

REMARKS

The region endured a cool, rainy winter. And yet, the quantity of rainfall was still not enough to restore the water table to its normal level. Dry, sunny conditions in June meant that flowering was late, quick and uneven. The first half of September was magnificent, making up for the excess rainfall we endured in August. The defining feature of the 2004 vintage is its classic, smooth quality.