

2005 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
50% Merlot
40% Cabernet Franc
10% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan
Owner: Patrice Pichet
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants
Owners / Consultant in 2005:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2005:
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2005: 35 years

Soil types: Mindel gravel over a clay-limestone substrate

Harvesting: 100% hand-picked

Harvest dates: 5 - 14 Sept 2005

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. / 3.59 pH

Output : 29,000 bottles

CRITIC SCORES

Wine Advocate	Wine Spectator	Wine Enthusiast	RVF
93	90	93	17.5

REMARKS

This legendary vintage was shaped by the year's extremely dry and exceptionally sunny weather conditions. From May onwards, abundant sunshine with reasonable temperatures, minimal rainfall and cool nights provided the perfect conditions for slow maturing - the hallmark of Bordeaux's greatest vintages. The grapes were harvested in perfect condition and at peak maturity, creating one of Bordeaux's finest ever vintages.