

2006 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
55% Merlot
30% Cabernet Franc
15% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan

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

Owners / Consultant in 2006:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2006:
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2006: 36 years

Soil types: Mindel gravel over a clay-limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 6 - 20 Sept 2006

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. / 3.55 pH

Output: 31,000 bottles

CRITIC SCORES

Wine Advocate	Wine Spectator	RVF
90	90	16

REMARKS

The 2006 growing season was one of contrasting extremes, marked by fluctuating temperatures. From bud burst through to bunch formation the conditions were mostly warm and dry, with a heatwave in July. The cool, rainy August and scorching September (temperatures of up to 35°C) did not prevent the fruit from reaching maturity in excellent conditions. The result is a wonderful vintage which is now beginning to reveal its innate elegance.