

2007 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
45% Merlot
45% Cabernet Franc
10% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan

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

Owners / Consultant in 2007:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2007:
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2007: 37 years

Soil types: Mindel gravel over a clay-limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 17 Sept - 3 Oct 2007

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled stainless steel

Fermentation time: 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. / 3.55 pH

Output : 29,000 bottles

CRITIC SCORES

| Wine Advocate | René Gabriel | Decanter | RVF |
|---------------|--------------|----------|-----|
| 89 | 17 | 16.5 | 16 |

REMARKS

The cool, mild winter and spring meant much work was needed in the vineyards, thinning the leaves and bunches with great precision. This increased workload, coupled with a sunny September and rigorous grape selection, allowed us to bring in healthy fruit and produce a vintage defined by its sense of elegance and finesse, in the true Bordeaux style.