

2008 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
55% Merlot
40% Cabernet Franc
5% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan
Owner: Patrice Pichet
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants
Owners / Consultant in 2008:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2008:
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2008: 38 years

Soil types: Mindel gravel and sand over a clay-
limestone substrate

Harvesting: 100% hand-picked

Harvest dates: 23 Sept - 7 Oct 2008

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled conical stainless
steel

Initial fermentation: 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. / 3.53 pH

Output: 29,000 bottles

CRITIC SCORES

Jancis Robinson	René Gabriel	Decanter	Jean-Marc Quarin
17	17	17	91

REMARKS

The 2008 growing season was a complex one, with a cool, wet winter followed by a very rainy spring which delayed flowering. A dry, sunny July helped the grapes form perfectly, but a cool, damp August slowed down the maturing process. The tireless work of our winegrowers, helped along by a splendid Indian summer from mid-September, allowed us to overcome these challenges and produce an excellent vintage with the capacity to age wonderfully.