

2009 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
45% Merlot
40% Cabernet Franc
15% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan

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

Owners / Consultant in 2009:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2009:
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2009: 39 years

Soil types: Mindel gravel over a clay-limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 28 Sept - 2 Oct 2009

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled stainless steel

Fermentation time: 26 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: 14% alc. / 3.8 pH

Output: 21,000 bottles

CRITIC SCORES

Wine Advocate	Wine Spectator	Decanter	Bettane + Desseauve	René Gabriel
92	93 – 96	17	17.5	18

REMARKS

2009 is universally acclaimed as one of Bordeaux's most exceptional vintages! The weather conditions, and particularly the perfect summer and combination of warm, sunny days and cool nights during the harvest in September, were uniquely conducive to the creation of a truly great wine. The result is an extraordinarily deft balance of alcohol, acidity and tannin, securing the 2009 a place in the annals of Bordeaux's greatest ever vintages.