

2012 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
44% Merlot
38% Cabernet Franc
18% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan
Owner: Patrice Pichet
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants

VINEYARDS

Total surface area of the vineyard in use in 2012:
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2012: 42 years

Soil types: Mindel gravel over a clay-limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 28 Sept - 2 Oct 2012

VINIFICATION TECHNIQUES

Vats used: Conical stainless steel vats with dual-layer
heat regulation and a capacity of 40 or 50hl

Fermentation time: 28 days on average

Malolactic fermentation in barrels: Partial

Barrel maturing: 80% new barrels
20% of barrels used once previously

Duration: 18 months

Noteworthy features of the vinification and / or
maturing processes: All vats vinified without crushing

Composition of the wine: 14% alc. / 3.65 pH

Output: 30,000 bottles

CRITIC SCORES

Wine Advocate	Wine Spectator	James Suckling	Antonio Galloni	RVF	Bettane + Desseauve	Jean-Marc Quarin	Jacques Perrin
94	91	92	94	17	17 - 17.5	16.25	92

REMARKS

The 2012 growing season got underway with a mild, damp spring, reflected in the vines' slow growth and uneven flowering. These conditions persisted after the setting period, allowing the grapes to grow rapidly until bunch formation was complete. The summer was dry, and conditions turned very hot from mid-August onwards. The lack of water became more acute, partially making up for the rainy springtime in terms of the final concentration of the fruit. The late season saw some rain but the clay soils allowed the grapes to reach excellent phenolic maturity, making for a stress-free harvest.