

2015 Vintage

# CHÂTEAU LES CARMES HAUT-BRION



Blend:

44% Cabernet Franc  
32% Merlot  
24% 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 2015: 13.35 ha.  
Plots used to make the Grand Vin: 6.4 ha.  
Plantation density: 10,000 vines / ha.  
Average age of the vines in 2015: 48 years  
Soil types: Mindel gravel over a clay-limestone substrate  
Harvesting: 100% hand-picked  
Harvest dates: 24 Sept - 11 Oct 2015

## VINIFICATION TECHNIQUES

Vats used: Temperature-controlled vats:  
60 hl conical stainless steel  
50 hl concrete  
76 hl wood  
Initial fermentation: 28 days on average  
Malolactic fermentation in the barrels: Partial  
Barrel maturing: 18 - 24 months  
75% in new barrels  
20% in barrels used once previously  
5% in amphorae  
Noteworthy features of the vinification and / or maturing processes: All vats vinified without crushing, and partly without destemming. Cap punching only.  
Composition of the wine: 14% alc. / 3.7 pH  
Output: 29,700 bottles

## CRITIC SCORES

Wine Advocate	Wine Spectator	James Suckling	Antonio Galloni	Decanter	RVF	Bettane + Desseauve	Jean-Marc Quarin	Yves Beck	Jacques Perrin
94+	95	96 - 97	90 - 93	95	18.5 - 19.5	18	18 / 96	93	96

## REMARKS

Following a standard dose of winter cold and rain, the spring of 2015 was warm and dry, allowing the vines to grow quickly and evenly and flowering to pass off without incident. June and July were warm and dry, accentuating the hydric stress and halting the growth of the vines - good news as the grapes began to mature. In some cases this lack of water required us to thin out the bunches, which were present in abundance thanks to the clement flowering period. Warm and dry conditions in September and October allowed the maturing process to build to a perfect climax, with thick skins and a superb degree of ripeness from the red grape varieties.