2017 Vintage

CHÂTEAU LES CARMES HAUT-BRION



41% Cabernet Franc

30% Merlot 29% 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 2017: 29.6 ha.

Plots used to make the Grand Vin: 7.6 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2017: 42 years

Soil types: Mindel gravel over a clay-limestone substrate

Harvesting: 100% hand-picked Harvest dates: 4 - 9 Sept 2017

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled vats:

60 hl conical stainless steel

50 hl concrete 76 hl wood

Initial fermentation: 25 - 30 days on average

Malolactic fermentation in the barrels: Partial

Barrel maturing: 18 - 24 months

65% in new barrels

35% in used barrels, tuns, concrete

vats and terra cotta amphorae

Noteworthy features of the vinification and $\ensuremath{\text{/}}\xspace$ or

maturing processes: No crushing, some batches vinified

as whole bunches.

Composition of the wine: 13.25% alc./ 3.59 pH

Estimated output: 40,000 bottles

CRITIC SCORES

Wine Advocate	Antonio Galloni	Neal Martin	James Suckling	Decanter	Weinwisser	Bettane + Desseauve	RVF	René Gabriel
91 - 93+	93 - 96	92 - 94	94 - 95	94	19.5	17,5 - 18	17.5 - 18	19

REMARKS

2017 will most likely be remembered for the spring frosts. But, on those estates fortunate enough to be wholly or partially spared by the weather, it was nonetheless a very successful vintage. Early bud break and rapid growth, followed by even flowering, seemed to pave the way for a precocious vintage. Abundant rainfall in late June, just before the bunches set, meant that the individual grapes were quite substantial in size. Ripening began before the vines had even stopped growing. The maturing process was helped along by the higher-than-average temperatures in August, accompanied by cooler nights which helped to maintain high concentrations of organic acids and aromatic compounds.