

2018 Vintage
En Primeur tasting notes

CHÂTEAU LES CARMES HAUT-BRION



Blend:

37 % Cabernet Franc
34 % Cabernet Sauvignon
29 % Merlot



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

VINEYARDS

Surface area planted in 2018: 29.60 ha.
Plots used to make the Grand Vin: 7.60 ha.
Plantation density: 10,000 vines / ha.
Average age of the vines in 2018: 41 years-old
Soil types: Mindel graves on clay and limestone
Harvesting: 100% hand-picked
Harvest dates: 13rd September - 28th September 2018

VINIFICATION TECHNIQUES

Vats used: Thermoregulated tanks: Tronconic stainless steel tanks (60HL) • Wooden tanks (76 HL) • Concrete tanks (50 HL)
Initial fermentation: 25 - 30 days
Malolactic fermentation in the barrels: Partial
Barrel maturing: 75% new oak barrels
16% foudres
9% terracotta amphorae
Duration: 18 to 24 months
Noteworthy features of the vinification and / or maturing processes: All vats were vinified in full grapes and partly in entire bunch. Pigeage only.
Composition of the wine: 13.75% alc. / 3.61 pH
Output: 36,000 bottles

CRITIC SCORES

Antonio Galloni	James Suckling	Wine Spectator	Wine Advocate	Jeb Dunnuck	Jeff Leve	Yves Beck	Jacques Perrin	Decanter
95 - 98	97 - 98	95 - 98	94 - 96+	96 - 98	98 - 100	98 - 100	98	98

REMARKS

After a mild and humid winter marked by abundant rainfall, spring was stressful, with hailstorms at the end of May and an historic mildew pressure. But miraculously, a very dry and hot weather set in from the end of June until October, offering a large window in the choice of the harvest dates. At the Carmes, 2018 avoids the extravagance of the vintage: moderately high degrees, a dense phenolic constitution with fine granularity, powerful Cabernets Sauvignons and fresh Cabernets Francs. A miraculous vintage like only Bordeaux knows how to give birth to.