



CHÂTEAU LES CARMES HAUT-BRION

Vintage 2015



Blend :
44% Cabernet Franc
32% Cabernet Sauvignon
24% Merlot



Colour : Red
AOC : Pessac-Léognan
Owner : Pichet Family
Estate Manager : Guillaume Pouthier
Consultants : Derenoncourt Consultants

Vineyard

Plantation density : 10 000 vines / ha
Average age of the vines in 2015 : 37 years-old
Soil types : Mindel graves on clay and limestone
Harvesting : 100% hand-picked
Harvest dates : 24 Sept - 11 Oct 2015

Vinification techniques

Vats used : Thermoregulated tanks :
Tronconic stainless steel tanks (60 hL),
Concrete tanks (50 hL),
Wooden tanks (76 hL)
Duration : 28 days
Barrel maturing : 75% new barrels, 20% in barrels used once
previously, 5% terracotta amphorae / standstone
Duration : 24 months
Noteworthy features of the vinification and / or maturing process :
No crushing and 55% of whole bunches
Composition of the wine : 14% / 3,7 pH

Critic scores

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	Jean Marc Quarin	Jacques Perrin	Beckustator
94+	97	93	96	97	97	96	97

Jancis Robinson	The Wine Cellar Insider	Decanter	Alexandre Ma	RVF	Le Figaro	René Gabriel
16.5	94 - 96	96	96	18.5	17.5	19

The year when... our wines resembled a rocket! Designed for speed, a streamlined nose, open while remaining contained, and soaring high in the palate! Hoping that going higher allows you to go further, the palette of aromas is dark and generous like a starry sky.