



CHÂTEAU
LES CARMES
HAUT-BRION

Vintage 2016



Blend :
41% Cabernet Franc
20% Cabernet Sauvignon
39% 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 2016 : 38 years-old
Soil types : Mindel graves on clay and limestone
Harvesting : 100% hand-picked
Harvest dates : 21 Sept - 8 Oct 2016

Vinification techniques

Vats used : Thermoregulated tanks :
Tronconic stainless steel tanks (60 hL),
Concrete tanks (50 hL),
Wooden tanks (76 hL)
Duration : 25 - 30 days on average
Barrel maturing : 65% new barrels, 35% in barrels used once
préviously, 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 : 13.5% / 3,58 pH

Critic scores

The Wine Advocate	Antonio Galloni	Wine Spectator	James Suckling	Decanter	Jeff Leve	Jancis Robinson	Yves Beck	Jacques Perrin	André Kunz
95+	98	96	97	96	98 - 100	17	100	98 - 100	96 - 97

Alexandre Ma	Matthew Jukes	Izak Litwar	Chris Kissack	Jeb Dunnuck	Bettane + Deasseauve	RVF	Jean Marc Quarin	Anthocyanes	Terre de Vins
97	96 - 97	96+	96	99	17.5	18.5 - 19.5	99	98	98

The year when... it was binary. Two very contrasting periods in the vineyard, water in winter and spring followed by a severe summer drought, with the last day of rain on 24 June. We had to get from the soil to the fruit, and from the fruit to the wine; we were no longer searching, we took what nature gave us. And it was from this weather profile that mineral notes emerged, a chalky, limestone touch. Combined with the aromas of violets, in a skinny outfit, it was a revelation.