

Vintage 2023

CHÂTEAU LES CARMES HAUT-BRION



Blend:
50% Cabernet Franc
30% Cabernet Sauvignon
20% 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 2023: 45 years-old Soil types: Mindel graves on clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 11th - 25th September 2023

Vinification techniques

Vats used: Thermoregulated tanks:

Tronconic stainless steel tanks (60 hL),

Concrete tanks (50 hL), Wooden tanks (76 hL)

Duration: 35 days

Barrel maturing: 70% new oak barrels, 20% foudres of 18 hL,

10% terracotta amphorae / standstone

Duration: 24 months

Noteworthy features of the vinification and / or maturing process :

No crushing, 60% of whole bunches Composition of the wine: 13.5% / 3,62 pH

Critic scores

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	The Wine Independent	Weinwisser	Jacques Perrin
97 - 99	94 - 96	94 - 96	95 - 97	98 - 99	96 - 98	19.5+	98 - 100
Beckustator	The Wine Cellar Insider	The Drinks Business	Jean Marc Quarin	Le Figaro	Terres de Vins	RVF	Matthew Jukes
99 - 100	96 - 98	96 - 98	97	96 - 98	99 - 100	96 - 98	19+
Alexandre Ma	The Wine Doctor	Adrian Van Velsen	Jane Anson	RVI	Decanter	Markus del Monego	
98 - 100	95 - 97	98 - 100	96	100	97	97	

In these places, inherited by winegrowers of Les Carmes, there is clear evidence in the soil and subsoil for interpreting the history of the winegrowers who preceded them. And then there are other, less obvious, treasures. They may be seen after one, ten or maybe a hundred walks through the rows of vines: the atmosphere, the (micro)climate, the grape variety, the rootstock, the slope, the water, the companion plants, the fauna, the ancient trees, the woods, a life underground. And the weather - how it is and how it should be, is that not specific to each place?