



CHÂTEAU
LES CARMES
HAUT-BRION

Vintage 2024



Blend :
48 % Cabernet Franc
29% Cabernet Sauvignon
23% 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 2024 : 46 years-old
Soil types : Mindel graves on clay and limestone
Harvesting : 100 % hand-picked
Harvest dates : 17th - 27th September

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, 19% foudres of 18 hL,
11% terracotta amphorae / standstone
Duration : 24 months
Noteworthy features of the vinification and / or maturing process :
No crushing, 52% of whole bunches
Composition of the wine : 13.2% / 3,61pH

Critic scores

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	The Wine Independent	Weinwisser	Jacques Perrin
93 - 96	95 - 97	94 - 96	94 - 97	97 - 98	95 - 97	19.5	98 - 100

Beckustator	The Wine Cellar Insider	The Drinks Business	Jean Marc Quarin	Le Figaro	Terres de Vins	RVF	Decanter
98 - 99	94 - 96	96 - 98	95	94 - 97	97 - 98	94 - 96	96

Alexandre Ma	The Wine Doctor	Adrian Van Velsen	Jane Anson	RVI	Jancis Robinson
96 - 97	93 - 95	97 - 100	94	96 - 98	16.5

Balance, tension and harmony. Beauty often comes by a miracle, in a balance, a thread stretched between two chasms. Between two silences, between two clouds, between two gestures: "Walking on a high-wire isn't about defying gravity, it's about conversing with it. Every step is a negotiation between the void and the will" (Philippe Petit). To reach the clouds). Being a winegrower is like being a high-wire walker. In search of balance, both on the outside, with the vines faced with the weather, and on the inside, with the structure and sequence that we look for in a wine.