

PLACE(S)

Fragment(s) of a winegrowing geography

En



Ancienne maison
de Madeleine & Lucien
Madeleine & Lucien's former home

Chais, cuvier
Cellars, vat room

Girode

Le Pénitencier

Allée de platanes
Plane tree
avenue

Source de Brion
Brion spring

Anciens chais, former cellars
Atelier, écuries, workshop, stables

2023 en primeurs

This was a year of... Involvement. Humility. Responsiveness. Delicacy.

Autumn was slow to set in, with the first cold spells and little water. Fortunately, the days didn't fail to shorten and the vines quietly entered the winter. A calm, cool and fairly dry winter.

Early mild weather in March. A few shivers at bud burst, then rain. Mild and humid. One, the other or both. It took exceptional presence on the part of the team of winegrowers to act with decisive precision and speed. For us, this is the only way to take care of our vines: to be there, to observe and to act to the nearest millimetre, minute by minute.

At the end of the summer, the vintage mapped out more clearly. Harvest conditions were fine, so we could be completely flexible in our choices to express the uniqueness of each of these little places that make up the wines of Les Carmes.

In the cellar, we went even further with infusion - submerged cap vinification. We have entered a new phase with the use of tailor-made tools, based on our experiments with extraction in recent vintages. As for ageing, the further we go, the more we are willing to abandon a set protocol in favour of a different approach for each wine, depending on its profile and progress. Choosing not to choose... in advance. Embracing this complexity. We plan to let ourselves be surprised, to taste what the wines have to say to us, to bring them to the bottle with the right touch, for several more exciting months.

C DES CARMES HAUT-BRION

Nose of red fruit and aromatic blackcurrant leaves, mint, lovage. Earthy, evocative of roots. Freshness, salinity, smokiness. Open on the palate, even airy, full of mouth-watering tannins.

Harvest dates: 20 Sept. to 5 Oct. 2023
Whole bunches: 25%
Blend: 60% Cabernet Sauvignon, 38% Merlot, 2% Petit Verdot
Analysis: 13% alc. vol. - pH 3.60
Ageing (in progress): 20% new barrels, 70% vats of 30hl, 10% amphoras.

CHÂTEAU LES CARMES HAUT-BRION

Full-bodied to tubular, the wines are now stretching out. Freshness and drinkability the watchwords. Explosive delicacy, mineral finesse, sappy, resinous atmosphere, notes of iris and violet, elderflower, black and tangy.

Harvest dates: 11 to 25 Sept. 2023
Whole bunches: 60%
Blend: 50% Cabernet Franc, 30% Cabernet Sauvignon, 20% Merlot
Analysis: 13.5% alc. vol. - pH 3.62
Ageing (in progress): 70% new barrels, 20% vats of 18hl, 10% amphoras.

2023 *People and Places*. 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?

After discussions around a tasting with Guillaume Pouthier and Guillaume Deschepper. Primeur samples_February 2024.

Extrait de la cartographie "Des Lieux et des Hommes" ©Les Carmes Haut-Brion_édition 2023 - Conception/ textes : Blandine Giambiasi - Levés de terrain/ synthèse cartographique/ textes : Guillaume Deschepper - Graphisme cartographie : Manon Riout - Illustration : Florence Gendre - Avec la participation de l'équipe des Carmes.