

2019 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Assemblage :
42% Cabernet Franc
31% Cabernet Sauvignon
27% Merlot



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

VINEYARDS

Plantation density: 10,000 vines / ha.
Average age of the vines in 2019: 42 years-old
Soil types: Mindel graves on clay and limestone
Harvesting: 100% hand-picked
Harvest dates: 17th September - 29th September 2019

VINIFICATION TECHNIQUES

Vats used: Thermoregulated tanks: Tronconic stainless steel tanks (60HL) • Wooden tanks (76 HL) • Concrete tanks (50 HL)

Initial fermentation: 35 days
Malolactic fermentation in the barrels: Partial
Barrel maturing: 84% new oak barrels
7% foudres
9% terracotta amphorae

Duration: 24 months

Noteworthy features of the vinification and / or maturing processes: All vats vinified without crushing, and partly by whole bunch fermentation. Cap punching only.

Composition of the wine: 13.5% alc. / 3.59 pH

CRITIC SCORES

Anthocyanes Yohan Castaing	Terre de Vins	JM Quarin	Yves Beck	Jane Anson	Jacques Perrin	Decanter	Antonio Galloni
100	98	97	99	97	98	98	97+
Adrian Van Velsen	James Suckling	Alexandre Ma	Jeb Dunnuck	La RVF	Jeff Leve	William Kelley	
98	97	97	98	96	98	96	

REMARKS

For this great vintage, Bordeaux and its climate imposed an important technical effort in the aesthetic quest for balance, in a context where the need for intervention was an important key to success. 2019 is thus proving to be a typical balanced Aquitain vintage, rich, dense and elegant, despite the extreme conditions incurred.