

2010 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
50% Merlot
40% Cabernet Franc
10% Cabernet Sauvignon



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 2010: 40 years
Soil types: Mindel gravel over a clay-limestone substrate
Harvesting: 100% hand-picked
Harvest dates: 28 Sept - 8 Oct 2010

VINIFICATION TECHNIQUES

Vats used: Dual layer, temperature-controlled conical stainless steel with capacity of 40 or 50 hl
Fermentation time: 20 - 25 days on average
Malolactic fermentation in barrels: Partial
Barrel maturing: 50% new barrels
50% of barrels used once previously
Duration: 18 months
Composition of the wine: 14.5% alc. / 3.7 pH

CRITIC SCORES

Wine Advocate	Wine Spectator	Decanter	Neil Martin	Jancis Robinson	James Suckling	Yves Beck	Jean-Marc Quarin
93+	91	17	92	17	93	95	16 – 16,25

Jane Anson	Alexandre Ma	Bettane + Desseauve	RVF	René Gabriel	Jeb Dunnuck
93	93	14,5	16,5	18	90

REMARKS

From the earliest stages of the growing cycle, all of the elements were aligned for a legendary vintage. After a relatively harsh winter, rainfall during flowering interfered with fertilisation, ensuring that the harvest would not be too abundant. A very dry summer, with below-average rainfall in May-June and real water shortages from July through to late September, ensured that the remaining fruit was highly concentrated. Cool nights in August helped to ensure that the grapes retained their freshness and aromatic potential. This unique combination of circumstances conspired to produce a sublime vintage, which will continue to mature and improve for decades.