

2011 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
42% Merlot
40% Cabernet Franc
18% 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 2011: 41 years
Soil types: Mindel gravel over a clay-limestone substrate
Harvesting: 100% hand-picked
Harvest dates: 13 Sept - 1st Oct 2011

VINIFICATION TECHNIQUES

Vats used: Conical stainless steel vats with twin-layer heat regulation
Initial fermentation: 28 days on average
Malolactic fermentation in the barrels: 63%
Barrel maturing: 50% new barrels
50% of barrels used once previously
Duration: 14 months
Noteworthy features of the vinification and / or maturing processes: All vats vinified without crushing
Composition of the wine: 13.5% alc. / 3.59 pH

CRITIC SCORES

Wine Advocate	Wine Spectator	James Suckling	Decanter	Jancis Robinson	Chris Kissack	Ian d'Agata (Vinous)	Yves Beck	RVF
92	90	92	16+	15,5	15 - 16	89+	94	14,5

Jean Marc Quarin	Jeb Dunnuck	Neal Martin	Jane Anson	Alexandre Ma	Adrian Van Velsen
92	92	91	92	90	92

REMARKS

2011 will be remembered as a year in which the seasons seemed to arrive in the wrong order. Bud break came early, in the first few days of March, and the Spring weather was unusually warm. The vines grew exceptionally quickly and flowering began in early May, 2 to 3 weeks ahead of schedule. Ripening began in July, in conditions of severe hydric stress which had a particular impact on the younger vines and the Merlot planted in gravel soils. This put an early stop to the growth cycle, a welcome development, but the maturing process was slowed down by the unusually autumnal weather we had in August. The warm, dry September was a boon to the Merlot and especially the Cabernet Sauvignon, with a reduction in quantity but perfect conditions in which to reach optimal maturity.