

2012 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
44% Merlot
38% 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 2012: 42 years
Soil types: Mindel gravel over a clay-limestone substrate
Harvesting: 100% hand-picked
Harvest dates: 28 Sept - 2 Oct 2012

VINIFICATION TECHNIQUES

Vats used: Conical stainless steel vats with dual-layer heat regulation and a capacity of 40 or 50hl
Fermentation time: 28 days on average
Malolactic fermentation in barrels: Partial
Barrel maturing: 80% new barrels
20% of barrels used once previously
Duration: 18 months
Noteworthy features of the vinification and / or maturing processes: All vats vinified without crushing
Composition of the wine: 14% alc. / 3.65 pH

CRITIC SCORES

Wine Advocate	Wine Spectator	James Suckling	Antonio Galloni	Neil Martin	Decanter	Jancis Robinson	Jacques Perrin
94	91	92	94	93	16,75	16,5	92

Alexandre Ma	Jeb Dunnuck	Jane Anson	RVF	Bettane + Desseauve	Jean-Marc Quarin	Le Figaro	Yves Beck
93	95	93	17	17 - 17,5	16,5	16,5	89

REMARKS

The 2012 growing season got underway with a mild, damp spring, reflected in the vines' slow growth and uneven flowering. These conditions persisted after the setting period, allowing the grapes to grow rapidly until bunch formation was complete. The summer was dry, and conditions turned very hot from mid-August onwards. The lack of water became more acute, partially making up for the rainy springtime in terms of the final concentration of the fruit. The late season saw some rain but the clay soils allowed the grapes to reach excellent phenolic maturity, making for a stress-free harvest.