

2014 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
54% Cabernet Franc
32% Merlot
14% 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 2014: 47 years
Soil types: Mindel gravel over a clay-limestone substrate
Harvesting: 100% hand-picked
Harvest dates: 25 Sept - 17 Oct 2014

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled conical stainless steel vats of 40 or 50 hl
Initial fermentation: 30 days on average
Malolactic fermentation in the barrels: Partial
Barrel maturing: 74% in new 225 l barrels (80% new oak, 20% used once)
16% in round and oval 12 hl tuns
10% in 500 l barrels
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. / 3.60 pH

CRITIC SCORES

Wine Advocate	James Suckling	Antonio Galloni	Decanter	Jeff Leve	Wine Spectator	Roger Voss	Yves Beck	Chris Kissack
91	93	95+	90+	92 - 94	90	92 - 94	94	93

René Gabriel	Tim Atkin	Jacques Perrin	RVF	Bettane + Desseauve	Jean-Marc Quarin	Jeb Dunnuck	Le Figaro Vin	Alexandre Ma
18	95	94 - 96	17,5 - 18,5	18	97	94	17	94

REMARKS

A mild, rainy winter meant that bud break came early in 2014. The spring growing period was stop-start, with substantial temperature variations. The flowering period, however, took place in ideal weather conditions. The summer was somewhat gloomy, with regular rainfall and cool temperatures delaying the point where the vines stop growing. The bunches continued to swell and ripening was late in coming, while the risk posed by various pathogens meant that the vines required constant supervision. August, usually a quiet month for winemakers, was taken up with meticulous pruning in the vineyards. But September turned out to be warmer than August, as it had been in 1949, 1985 and a few more of the great 20th-century vintages. This miraculous late ripening period, which stretched right into late October, allowed the grapes to reach peak maturity in optimal health, enabling us to harvest fruit of exceptional quality and balance.