

2021 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blending:

40% Cabernet Franc
35% Cabernet Sauvignon
25% 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 2021: 43 years-old

Soil Types: Mindel graves on clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 23rd September - 1st October 2021

VINIFICATION TECHNIQUES

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

Initial fermentation: 35 days

Barrel maturing: 70% new oak barrels
20% foudres of 18HL
10% terracotta amphorae / standstone

Duration: 24 months

Noteworthy features of the vinification and / or maturing processes: No crushing, 45% of whole bunches

Composition of the wine: 13,5% alc. / 3,60 pH

CRITIC SCORES

The Wine advocate	Antonio Galloni	Neal Martin	Decanter	James Suckling	Jean Marc Quarin	Yves Beck	Le Figaro	Anthocyanes
95	98	95	96	97	96	99	96 - 99	96 - 98
Alexandre Ma	Adrian Van Velsen	Jeb Dunnuck	Jane Anson	Jeff Leve				
97	96 - 98	93 - 95	94	96				

REMARKS

This was a year... of incredible intensity! A year requiring the skills of a tightrope walker, when nature played games with the winegrowers. Solid in their vision of the place, present at all times, without respite, they played, shivered, imagined and ensured a commitment to the vine at all times. Passionate. Certain that this enthusiasm and these choices would be felt in the wines! The harvest began and the grapes showed all the richness of successful ripening, achieved slowly in cold conditions. The Cabernets excelled in performing their major role; character, juice, slender tannins.