

2016 Vintage

LE
C
DES CARMES
HAUT-BRION



Blend:

51 % Merlot
48 % Cabernet Sauvignon
1 % Petit Verdot



Colour: Red
Appellation: Pessac-Léognan
Owner: Patrice Pichet
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants

VINEYARDS

Total planted area in 2016: 25,56 ha.
Area planted for Le C des Carmes Haut-Brion: 19,1 ha.
Plantation density: 6,700 - 11,000 plants / ha.
Average age of the vines in 2016: 11 years
Soil types: Graves from the Günz epoch, sand from the Pliocène epoch, clay from the Oligocène epoch
Harvesting: 100% hand-picked
Harvest dates: 21st September until 8th October 2016

VINIFICATION TECHNIQUES

Vats used: Thermoregulated tanks: Tronconic stainless steel tanks (60HL) • Wooden tanks (76 HL) • Concrete tanks (50 HL)
Initial fermentation: 25 - 30 days
Malolactic fermentation in barrels: Partial
Barrel maturing: 70% one-year barrel
30% new oak barrels
Duration: 12 to 18 months in barrel, then concrete tanks
Noteworthy features of the vinification and / or maturing processes: All vats were vinified in full grapes and partly in entire bunch. Pigeage only
Composition of the wine: 13 % alc. / 3,56 pH

CRITIC SCORES

WA Neil Martin	Vinous Antonio Galloni	James Suckling	Tim Atkin	Jeff Leve	Weinzeitung A. Kuntz
90 - 92	88 - 91	93	93	93	16 - 17,5

Izak Litwar	La RVF Philippe Maurange	Gault & Millau	Anthocyanes Yohan Castaing
91 - 92	16,5	16 - 17,5	16 - 17,5

REMARKS

2016 was a year of contrasts, starting with a mild and rainy winter followed by a spring which remained gloomy right up until late June. The growing cycle was delayed accordingly, but flowering occurred during a precious spell of dry weather which ensured that the fruit was plentiful and of consistent quality. Summer was exceptionally dry, with no rain on over 100 days throughout 2016, halting the growth of the vines in time for the grapes to mature perfectly. A welcome dose of rain in early September tempered this maturing process at just the right time, without sacrificing the concentration accrued over the hot, dry summer. Finally, a dry and mild start to the autumn gave us an exceptionally generous amount of room for manoeuvre when it came to selecting the right harvest dates. These conditions have combined to produce wines of rich colour and dazzling aromatic power, whose balance of tannins, acidity and smooth texture will make for both short-term pleasure and long-term joy.