

2018 Vintage

LE C DES CARMES HAUT-BRION



Blend:

61 % Cabernet Sauvignon
37 % Merlot
2 % Petit Verdot



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

VINEYARDS

Total surface area of the vineyard in use in 2018:
29,6 ha.

Plantation density: 6,700 - 12,000 vines / 22 ha.

Average age of the vines in 2018: 13 years

Soil types: Graves from the Günz epoch, sand from the Pliocène epoch, clay from the Oligocène epoch

Harvesting: 100% hand-picked

Harvest dates: From September 24th to October 4th 2018

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% of one-year oak barrel and foudres
30% new oak barrels

Duration: 18 to 24 months, then concrete vats

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: 13,6 % alc. / 3,55 pH

CRITIC SCORES

Jean-Marc Quarin	James Suckling	Wine Advocate Lisa Perrotti
16	94 - 95	91 - 93

REMARKS

After a mild and humid winter marked by abundant rainfall, spring was stressful, with hailstorms at the end of May and an historic mildew pressure. But miraculously, a very dry and hot weather set in from the end of June until October, offering a large window in the choice of the harvest dates. At the Carmes, 2018 avoids the extravagance of the vintage: moderately high degrees, a dense phenolic constitution with fine granularity, powerful Cabernets Sauvignons and fresh Cabernets Francs. A miraculous vintage like only Bordeaux knows how to give birth to.