

2000 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
55% Merlot
40% Cabernet Franc
5% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan
Owner: Patrice Pichet
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants
Owners / Consultant in 2000:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2000:
4.66 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2000: 30 years

Soil types: Mindel gravel over a clay-limestone substrate

Harvesting: 100% hand-picked

Harvest dates: 13 - 23 Sept 2000

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled,
conical stainless steel

Fermentation time: 26 - 28 days on average

Malolactic fermentation in barrels: Partial

Barrel maturing: 50% new barrels
50% of barrels used once previously

Duration: 18 months

Composition of the wine: 13% alc. / 3.55 pH

CRITIC SCORES

Wine Advocate	RVF	Gault & Millau
94	17	94

REMARKS

2000 was a magnificent year in Bordeaux. The first months of the year were mild, followed by a warm, rainy spring. The dry, hot summer created the perfect conditions for a successful harvest. The climate was just right for all of the grape varieties to reach peak maturity, yielding healthy grapes in perfect condition.