

2001 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:

55% Merlot
35% Cabernet Franc
15% Cabernet Sauvignon



Colour: Red

Appellation: Pessac-Léognan

Owner: Patrice Pichet

Estate Manager: Guillaume Pouthier

Consultants: Derenoncourt Consultants

Owners / Consultant in 2001:

Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2001:
4.66 ha.

Plantation density : 10,000 vines / ha.

Average age of the vines in 2001: 31 years

Soil types: Mindel gravel over a clay-limestone
substrate

Harvesting : 100% hand-picked

Harvest dates: 21 Sept - 2 Oct 2001

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. / 3.66 pH

CRITIC SCORES

Wine Advocate	Wine Cellar Insider
90	90

REMARKS

2001 started with a very mild and wet winter and early spring, followed by warm and sunny weather in May and June. Occasional heavy rain showers in July meant that this was set to be a late-ripening vintage. 2001 turned out to be a classic, superbly-balanced vintage which will continue to mature and improve in the cellar for many years to come.