

2002 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
50% Merlot
40% Cabernet Franc
10% Cabernet Sauvignon



Colour: Red
Appellation: Pessac-Léognan
Owner: Patrice Pichet
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants
Owners / Consultant in 2002:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2002 :
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2002: 32 years

Soil types: Mindel gravel over a clay-limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 23 Sept - 1st Oct 2002

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled stainless steel

Initial fermentation: 26 - 28 days on average

Malolactic fermentation in the barrels: Partial

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

Duration: 18 months

Composition of the wine: 13.5% alc. / 3.61 pH

CRITIC SCORES

Wine Advocate	RVF
90	17

REMARKS

2002 was a year of contrasting seasons. It was an exceptionally dry year, starting out with a prolonged cold spell followed by unsettled weather which lasted until early May. Flowering was delayed as a result. Unusually cool weather in August slowed down the ripening process, but a miraculous Indian summer in September and early October saved the vintage, with sunny conditions allowing for rapid ripening and a trouble-free harvest. The defining characteristics of the 2002 vintage are its elegance and finesse.