

2003 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:
50% 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 2003:
Chantecaille-Furt family / Yves Glories

VINEYARDS

Total surface area of the vineyard in use in 2003 :
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2003: 33 years

Soil types: Mindel gravel over a clay-limestone
substrate

Harvesting: 100% hand-picked

Harvest dates: 3 - 19 Sept 2003

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. / 3.67 pH

CRITIC SCORES

Wine Advocate	RVF	Jean-Marc Quarin
88	16	94

REMARKS

An exceptional vintage, in terms of both quality and the weather conditions. Leaves began to appear on the vines in early March, followed by flowering in late May, hinting at a very precocious vintage. The Graves appellation was not spared by the great August heatwave, but occasional rain showers between April and September provided enough water. 2003 yielded a wine of great balance and complexity, with profound tannins and very vibrant fruit.