

2006 Vintage

# CHÂTEAU LES CARMES HAUT-BRION



Blend:

55% Merlot  
30% Cabernet Franc  
15% Cabernet Sauvignon



Colour: Red

Appellation: Pessac-Léognan

Owner: Patrice Pichet

Estate Manager: Guillaume Pouthier

Consultants: Derenoncourt Consultants

Owners / Consultant in 2006:

Chantecaille-Furt family / Yves Glories

## VINEYARDS

Total surface area of the vineyard in use in 2006:  
4.7 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2006: 36 years

Soil types: Mindel gravel over a clay-limestone  
substrate

Harvesting: 100% hand-picked

Harvest dates: 6 - 20 Sept 2006

## 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. / 3.55 pH

## CRITIC SCORES

Wine Advocate	Wine Spectator	RVF
90	90	16

## REMARKS

The 2006 growing season was one of contrasting extremes, marked by fluctuating temperatures. From bud burst through to bunch formation the conditions were mostly warm and dry, with a heatwave in July. The cool, rainy August and scorching September (temperatures of up to 35°C) did not prevent the fruit from reaching maturity in excellent conditions. The result is a wonderful vintage which is now beginning to reveal its innate elegance.