

2007 Vintage

# CHÂTEAU LES CARMES HAUT-BRION



**Blend:**  
45% Merlot  
45% Cabernet Franc  
10% Cabernet Sauvignon



**Colour:** Red  
**Appellation:** Pessac-Léognan  
**Owner:** Patrice Pichet  
**Estate Manager:** Guillaume Pouthier  
**Consultants:** Derenoncourt Consultants  
**Owners / Consultant in 2007:**  
Chantecaille-Furt family / Yves Glories

## VINEYARDS

**Total surface area of the vineyard in use in 2007:**  
4.7 ha.

**Plantation density:** 10,000 vines / ha.

**Average age of the vines in 2007:** 37 years

**Soil types:** Mindel gravel over a clay-limestone substrate

**Harvesting:** 100% hand-picked

**Harvest dates:** 17 Sept - 3 Oct 2007

## VINIFICATION TECHNIQUES

**Vats used:** Temperature-controlled stainless steel

**Fermentation time:** 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	René Gabriel	Decanter	RVF
89	17	16.5	16

## REMARKS

The cool, mild winter and spring meant much work was needed in the vineyards, thinning the leaves and bunches with great precision. This increased workload, coupled with a sunny September and rigorous grape selection, allowed us to bring in healthy fruit and produce a vintage defined by its sense of elegance and finesse, in the true Bordeaux style.