

2009 Vintage

# CHÂTEAU LES CARMES HAUT-BRION



**Blend:**  
45% Merlot  
40% Cabernet Franc  
15% Cabernet Sauvignon



**Colour:** Red  
**Appellation:** Pessac-Léognan  
**Owner:** Patrice Pichet  
**Estate Manager:** Guillaume Pouthier  
**Consultants:** Derenoncourt Consultants  
**Owners / Consultant in 2009:**  
Chantecaille-Furt family / Yves Glories

## VINEYARDS

**Total surface area of the vineyard in use in 2009:**  
4.7 ha.

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

**Average age of the vines in 2009:** 39 years

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

**Harvesting:** 100% hand-picked

**Harvest dates:** 28 Sept - 2 Oct 2009

## VINIFICATION TECHNIQUES

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

**Fermentation time:** 26 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:** 14% alc. / 3.8 pH

## CRITIC SCORES

Wine Advocate	Wine Spectator	Decanter	Bettane + Desseauve	René Gabriel
92	93 – 96	17	17.5	18

## REMARKS

2009 is universally acclaimed as one of Bordeaux's most exceptional vintages! The weather conditions, and particularly the perfect summer and combination of warm, sunny days and cool nights during the harvest in September, were uniquely conducive to the creation of a truly great wine. The result is an extraordinarily deft balance of alcohol, acidity and tannin, securing the 2009 a place in the annals of Bordeaux's greatest ever vintages.