

2022 Vintage  
En Primeur

# CHÂTEAU LES CARMES HAUT-BRION



### Blending:

40% Cabernet Franc  
34% Cabernet Sauvignon  
26% Merlot



Colour: Red

Appellation: Pessac-Léognan

Owner: Pichet Family

Estate Manager: Guillaume Pouthier

Consultants: Derenoncourt Consultants

### VINEYARDS

Plantation density: 10 000 vines / ha.

Average age of the vines in 2022: 44 years-old

Soil Types: Mindel graves on clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 5th September - 5th October 2022

### VINIFICATION TECHNIQUES

Vats used: Thermoregulated tanks: Tronconic stainless steel tanks (60HL) • Wooden tanks (76HL)  
• Concrete tanks (50HL)

Initial fermentation: 35 days

Barrel maturing: 75% new oak barrels  
25% foudres of 18HL  
10% terracotta amphorae / standstone

Duration: 24 months

Noteworthy features of the vinification and / or maturing processes: No crushing, 70% of whole bunches

Composition of the wine: 13,5% alc. / 3,64 pH

### CRITIC SCORES

The Wine advocate	Antonio Galloni	Jeb Dunnuck	Neal Martin	Decanter	James Suckling	The Wine Independent	Weinwisser	Jacques Perrin
99 - 100	98 - 100	98 - 100	96 - 98	98 - 100	97 - 98	97 - 99	99 - 100	98 - 100

Yves Beck	The Wine Cellar Insider	The Drinks Business	Jean Marc Quarin	Weingabriel	Le Figaro	Terre de Vins	Bettane & Desseauve	RVF
99 - 100	99 - 100	98 - 100	99	19	96 - 98	98 - 99	96 - 97	9 - 96

Alexandre Ma	The Wine Doctor	Adrian Van Velsen	Jane Anson	RVI	Jancis Robinson	Terre de Vins	Bettane & Desseauve	RVF
97 - 99	97 - 100	98 - 100	96	100	17 ++	98 - 99	96 - 97	9 - 96