

C des Carmes 2022



Blend :
60% Cabernet Sauvignon
39% Merlot
1% Petit Verdot



Colour : Red
AOC : Pessac-Léognan
Owner : Pichet Family
Estate Manager : Guillaume Pouthier
Consultants : Derenoncourt Consultants

Vineyard

Plantation density : 6 700 to 12 000 plants / ha
Average age of the vines in 2022 : 20 years
Soil types : Graves from the Günz epoch, clay from the Oligocène epoch, sand from the Pliocène epoch
Harvesting : 100% hand-picked
Harvest dates : from September 12th to October 5th 2022

Vinification techniques

Vats used : Thermoregulated tanks :
Tronconic stainless steel tanks (60 hL),
Concrete tanks (50 hL),
Wooden tanks (76 hL)
Duration : 25-30 days on average
Barrel maturing : 70% foudres of 30 hL, 20% new barrels, 10% amphorae
Duration : 24 months in oak, then concrete tanks
Noteworthy features of the vinification and / or maturing :
No crushing, 30% of whole bunches
Composition of the wine : 13% / 3,60 pH

Critic scores

The Wine Advocate	Neal Martin	Antonio Galloni	The Wine Independent	James Suckling	1000 Plateaux	Jean Marc Quarin	Decanter
94	92	94	90 - 92	94	94	91	94
Beckustator	Jeff Leve	Jane Anson	Adrian Van Velsen	La RVF	Alexandre Ma	Jeb Dunnuck	
97	93	92	93 - 95	93	92 - 94	94	

A solar vintage, but the wine exceptionally different. The diversity of the plots, and hence the situations in our vineyard, reveals a wonderful palette of nuances. Proof of the brilliance and wonder that is possible from «less». Focus on the essentials. Every day we are reminded of this quest. Grapes that reveal the deep nature of the place, that carry the life force, the freshness despite the summer heat. The vine shows us how it has reacted to the harshness of the climate with admirable flexibility. This plant shows us how much can be achieved with so little.