

2020 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

Surface area planted in 2020: 30,75 ha.
Plots used to make the Grand Vin: 7,60 ha.
Plantation density: 10 000 vines / ha.
Average age of the vines in 2020: 43 years-old
Soil Types: Mindel graves on clay and Limestone
Harvesting: 100% hand-picked
Harvest dates: 14th September - 26th September 2020

VINIFICATION TECHNIQUES

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

Initial fermentation: 35 days

Barrel maturing: 80% new oak barrels
11% foudres
9% terracotta amphorae / standstone

Duration: 24 months

Noteworthy features of the vinification and / or maturing processes: No crushing, partly in entire bunch

Composition of the wine: 13,65% alc. / 3,62 pH