

CHÂTEAU CARBONNIEUX

Grand cru classé de Graves

PESSAC - LEOGNAN



2017 vintage en Primeur

2017, a vicious start

Nature can sometimes be very ungrateful. In the blink of an eyelid it can take back what it gave so generously the previous year. At the end of April 2017, although the full moon had waned, the temperature dropped very low for three consecutive nights. This incident, that could be called exceptional, caused damage in all the vineyards of France and Pessac-Léognan was not spared. Château Carbonnieux which is usually not very frost-riven thanks to its orientation on the top of a fine hillock was nevertheless affected in the clay-limestone areas dedicated to the white varieties and the merlots. The resulting yields were low but fortunately of very fine quality.

On the vineyard side in 2017

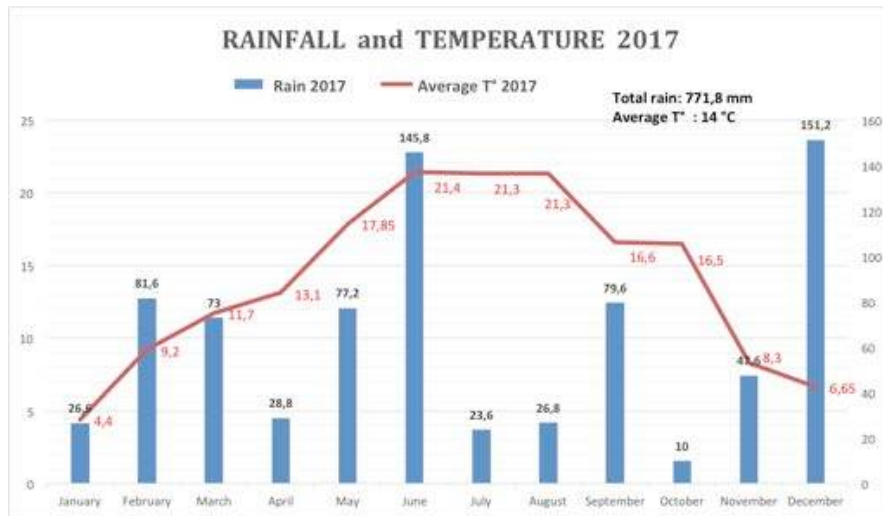
After a cold winter, the temperatures rose rapidly in March, the soils warmed up quickly and a swelling in the buds was observed as early as 20 March.

In April, the vegetation accelerated with unseasonal highs in temperature, and the growth of the vine was about 3 weeks ahead compared with 2016 when a severe frost struck on 27, 28 and 29 April. About 50% of the white varieties and 30% of the red varieties were affected.

In May-June, the rather warm conditions maintained the head start that the vine had acquired. Flowering took place from mid May, fast and uniform, and fruit set followed without problem soon after.

Green harvesting was more complicated than usual, because of the difference in growth between vines affected or not by the frost. The reasonably warm and slightly rainy summer allowed harvest to begin on 28 August, 15 days earlier than normal.

The whites, very uniform in ripeness, were picked in one go and quickly, because of the low yield. The same went for the Merlots. As for the Cabernet Sauvignon, Cabernet Franc and Petit Verdot, about which we were worried, they were saved by a very sunny week, at just the right time, allowing them to reach optimal ripeness. That's why we ended this fragmented harvest on 2 October, to benefit from the last rays of sun on our red grapes.



Philibert PERRIN's words:

«In May, we underestimated the consequences of the frost on the crop, no doubt because we secretly hoped that nature would give back in summer some of what it had taken in spring. After the harvest, we are faced with the reality that some parcels have given extremely low yields. But the repercussions of the frost are not over yet. It was more complicated to prune the vines that suffered and we still do not know what they will produce in 2018.»

On the winemaking side in 2017

Characteristics of the vintage

White

The presence of citrus fruits can be identified in the nose, the distinctive style of Château Carbonnieux. As for the mouth, there is a roundness and voluptuousness that is rare at this stage. This characteristic leading to a full and well-coated mid-palate certainly comes from the marvelous Sémillons harvested this year. On the finish there is the pleasant sweetness and aromatic complexity both floral and fruity (lemon, apricot, white peach...) typical of our white wines.

Red

The 2017 red vintage is enhanced by its freshness and rich fruity character (raspberry, blackcurrant....) without an excess of maturity. The analyses show an important intensity in colour giving a beautiful garnet red. In the mouth, the entry is delicate, the mid-palate is compact and sweet at the same time. All this gives a fine long structured finish. 2017 will be a vintage full of finesse.

Eric Perrin' s words

«Carbonnieux will remember 2017 as a year of frost but fortunately with less negative impact than in 1991. »

Innovations in 2017

- Obtaining HVE 3 certification (High Environmental Value at level 3)
- Biodiversity study, inventory of small animals throughout the vineyard
- New tractor and tools for precision viticulture (directional anti-drift nozzle, micro-localised propulsion...)
- Planting of a green manure crop (oats) between the rows in some plots, to nourish and aerate the soils in a natural way.



CHÂTEAU CARBONNIEUX

2017 Vintage- TECHNICAL DATA



Château CARBONNIEUX WHITE (grand cru classé)

Viticultural methods:

Plot management with environmentally-friendly farming (member of SME Bx, ISO14001 certified) HVE3 labelled

Harvest dates:

Sauvignon Blanc from 28/08 to 04/09

Semillon from 30/08 to 11/09

Hand picking only: Double berry selection (while picking and on sorting table)

Grape cooling if needed.

Pressing: slow and gentle under inert gas

Number of batches: 20

Yield: 25 hl/ha

%Alc : 12,9 - pH : 3.31 - TA : 4,09g/l

Fermentation : : in barrels, average time 8 days

Date of filling: from 05/09 to 18/09

Ageing: 25% new oak, with lees stirring
3 different volumes – About 10 months

Blending: 55% Sauvignon, 45% Semillon



Château CARBONNIEUX RED (grand cru classé)

Viticultural methods:

Plot management with environmentally-friendly farming (member of SME Bx, ISO14001 certified) HVE3 labelled

Harvest dates:

Merlot from 12/09 to 21/09

Petit Verdot on 21/09 and Cabernet Franc on 22/09

Cabernet Sauvignon from 25/09 to 02/10

Hand picking only: Triple berry selection (while picking then on sorting table before and after destemming)

Number of batches: 15

Yield: 35 hl/ha

%Alc : 13,2 - pH : 3,67 - TA : 3,44g/l

Fermentation : in temperature-controlled stainless-steel vats
average time 9 days

Date of filling: from 02/11 to 20/12

Ageing: 30% new oak, in Bordeaux barrels, 15 to 18 months

Blending: 65% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc, 5% Petit Verdot

