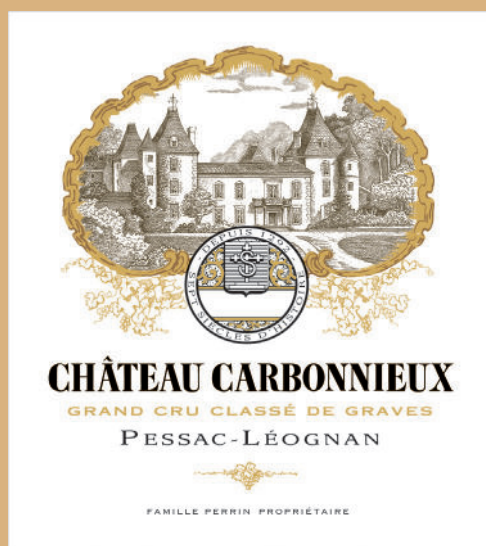


Château Carbonnieux

Technical Sheet Primeurs 2019



Château CARBONNIEUX BLANC

Viticultural methods:

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

Harvest dates :

Sauvignon Blanc from 29/08 to 12/09
Semillon from 12/09 to 18/09

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: 27

Yield: 42 hl/ha
%Alc: 13 - pH: 3.1 - TA: 4,4 g/l

Fermentation: in barrels, average time 10 days

Date of filling: from 01/09 to 22/09
Ageing: 25% new oak, with lees stirring
4 different volumes – About 10 months

Blending: 65% Sauvignon, 35% Semillon

Château CARBONNIEUX ROUGE

Viticultural methods:

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

Harvest dates :

Merlot from 18/09 to 26/09
Petit Verdot on 30/09 and Cabernet Franc on 27/09
Cabernet Sauvignon from 30/09 to 10/10

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

Number of batches: 31

Yield: 45 hl/ha
%Alc : 14,5 - pH : 3,69 - TA : 3,3 g/l

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

Date of filling: from 10/12/2019 to 10/01/2020
Ageing: 40% new oak, in Bordeaux barrels, 12 to 15 months

Blending: 60% Cabernet Sauvignon, 30% Merlot,
5% Cabernet Franc, 5% Petit Verdot