

2014 Vintage

# CHÂTEAU LES CARMES HAUT-BRION



Blend:

54% Cabernet Franc  
32% Merlot  
14% Cabernet Sauvignon



Colour: Red  
Appellation: Pessac-Léognan  
Owner: Patrice Pichet  
Estate Manager: Guillaume Pouthier  
Consultants: Derenoncourt Consultants

## VINEYARDS

Surface area planted in 2014: 13.65 ha.  
Plots used to make the Grand Vin: 6.4 ha.  
Plantation density: 10,000 vines / ha.  
Average age of the vines in 2014: 47 years  
Soil types: Mindel gravel over a clay-limestone substrate  
Harvesting: 100% hand-picked  
Harvest dates: 25 Sept - 17 Oct 2014

## VINIFICATION TECHNIQUES

Vats used: Temperature-controlled conical stainless steel vats of 40 or 50 hl  
Initial fermentation: 30 days on average  
Malolactic fermentation in the barrels: Partial  
Barrel maturing: 74% in new 225 l barrels (80% new oak, 20% used once)  
16% in round and oval 12 hl tuns  
10% in 500 l barrels  
Duration: 24 months  
Noteworthy features of the vinification and / or maturing processes: All vats vinified without crushing, and partly without destemming. Cap punching only.  
Composition of the wine: 13.5% alc. / 3.60 pH  
Output: 30,000 bottles

## CRITIC SCORES

Wine Advocate	James Suckling	Antonio Galloni	Decanter	RVF	Bettane + Desseauve	Jean-Marc Quarin	Yves Beck	Jacques Perrin
91	93	95+	17.25 - 90+	17.5 - 18.5	18	18.5 / 97	96	94 - 96

## REMARKS

A mild, rainy winter meant that bud break came early in 2014. The spring growing period was stop-start, with substantial temperature variations. The flowering period, however, took place in ideal weather conditions. The summer was somewhat gloomy, with regular rainfall and cool temperatures delaying the point where the vines stop growing. The bunches continued to swell and ripening was late in coming, while the risk posed by various pathogens meant that the vines required constant supervision. August, usually a quiet month for winemakers, was taken up with meticulous pruning in the vineyards. But September turned out to be warmer than August, as it had been in 1949, 1985 and a few more of the great 20th-century vintages. This miraculous late ripening period, which stretched right into late October, allowed the grapes to reach peak maturity in optimal health, enabling us to harvest fruit of exceptional quality and balance.