

2015 Vintage

CHÂTEAU LES CARMES HAUT-BRION



Blend:

44% Cabernet Franc
32% Merlot
24% Cabernet Sauvignon



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

VINEYARDS

Total surface area of the vineyard in 2015: 13.35 ha.
Plots used to make the Grand Vin: 6.4 ha.
Plantation density: 10,000 vines / ha.
Average age of the vines in 2015: 48 years
Soil types: Mindel gravel over a clay-limestone substrate
Harvesting: 100% hand-picked
Harvest dates: 24 Sept - 11 Oct 2015

VINIFICATION TECHNIQUES

Vats used: Temperature-controlled vats:
60 hl conical stainless steel
50 hl concrete
76 hl wood
Initial fermentation: 28 days on average
Malolactic fermentation in the barrels: Partial
Barrel maturing: 18 - 24 months
75% in new barrels
20% in barrels used once previously
5% in amphorae
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: 14% alc. / 3.7 pH
Output: 29,700 bottles

CRITIC SCORES

Wine Advocate	Wine Spectator	James Suckling	Antonio Galloni	Decanter	RVF	Bettane + Desseauve	Jean-Marc Quarin	Yves Beck	Jacques Perrin
94+	95	96 - 97	90 - 93	95	18.5 - 19.5	18	18 / 96	93	96

REMARKS

Following a standard dose of winter cold and rain, the spring of 2015 was warm and dry, allowing the vines to grow quickly and evenly and flowering to pass off without incident. June and July were warm and dry, accentuating the hydric stress and halting the growth of the vines - good news as the grapes began to mature. In some cases this lack of water required us to thin out the bunches, which were present in abundance thanks to the clement flowering period. Warm and dry conditions in September and October allowed the maturing process to build to a perfect climax, with thick skins and a superb degree of ripeness from the red grape varieties.