

2016 Vintage  
En Primeur tasting notes

# CHÂTEAU LES CARMES HAUT-BRION



Blend:  
41% Cabernet Franc  
39% Merlot  
20% 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 2016: 25.5 ha.  
Plots used to make the Grand Vin: 6.4 ha.  
Plantation density: 10,000 vines / ha.  
Average age of the vines in 2016: 41 years  
Soil types: Mindel gravel over a clay-limestone substrate  
Harvesting: 100% hand-picked  
Harvest dates: 21 Sept - 8 Oct 2016

## VINIFICATION TECHNIQUES

Vats used: Temperature-controlled vats:  
60 hl conical stainless steel  
50 hl concrete  
76 hl wood

Initial fermentation: 25 - 30 days on average  
Malolactic fermentation in the barrels: Partial  
Barrel maturing: 24 months:  
65% in new barrels,  
35% in used barrels, tuns, concrete  
vats and terra cotta amphorae

Noteworthy features of the vinification and / or  
maturing processes: No crushing, some batches vinified  
as whole bunches.

Composition of the wine: 13.5% alc. / 3.58 pH  
Estimated output: 40,000 bottles

## CRITIC SCORES

Wine Advocate	Antonio Galloni	Wine Spectator	James Suckling	Decanter	Jancis Robinson	Bettane + Desseauve	Yves Beck	RVF	Jean-Marc Quarin
95 - 97	94 - 97	93 - 96	96 - 97	95	17	96 - 97	98 - 100	18.5 - 19.5	100

## REMARKS

2016 was a year of contrasts, starting with a mild and rainy winter followed by a spring which remained gloomy right up until late June. The growing cycle was delayed accordingly, but flowering occurred during a precious spell of dry weather which ensured that the fruit was plentiful and of consistent quality. Summer was exceptionally dry, with no rain on over 100 days throughout 2016, halting the growth of the vines in time for the grapes to mature perfectly. A welcome dose of rain in early September tempered this maturing process at just the right time, without sacrificing the concentration accrued over the hot, dry summer. Finally, a dry and mild start to the autumn gave us an exceptionally generous amount of room for manoeuvre when it came to selecting the right harvest dates. These conditions have combined to produce wines of rich colour and dazzling aromatic power, whose balance of tannins, acidity and smooth texture will make for both short-term pleasure and long-term joy.