2017 Vintage En Primeur tasting notes

CHÂTEAU LES CARMES HAUT-BRION

Blend: 41% Cabernet Franc 30% Merlot 29% Cabernet Sauvignon



CRITIC SCORES

Colour: Red Appellation: Pessac-Léognan

Owner: Patrice Pichet Estate Manager: Guillaume Pouthier Consultants: Derenoncourt Consultants

VINEYARDS

Total surface area of the vineyard in 2017: 29.6 ha.

Plots used to make the Grand Vin: 7.6 ha.

Plantation density: 10,000 vines / ha.

Average age of the vines in 2017: 42 years

Soil types: Mindel gravel over a clay-limestone substrate

Harvesting: 100% hand-picked

Harvest dates: 4 - 9 Sept 2017

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: 18 - 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: 13.25% alc./ 3.59 pH

Estimated output: 40,000 bottles

Wine Advocate	Antonio Galloni	Neal Martin	James Suckling	Decanter	Weinwisser	Bettane + Desseauve	RVF	René Gabriel
91 - 93+	93 - 96	92 - 94	94 - 95	94	19.5	17.5	17.5 - 18	19

REMARKS

2017 will most likely be remembered for the spring frosts. But, on those estates fortunate enough to be wholly or partially spared by the weather, it was nonetheless a very successful vintage. Early bud break and rapid growth, followed by even flowering, seemed to pave the way for a precocious vintage. Abundant rainfall in late June, just before the bunches set, meant that the individual grapes were quite substantial in size. Ripening began before the vines had even stopped growing. The maturing process was helped along by the higher-than-average temperatures in August, accompanied by cooler nights which helped to maintain high concentrations of organic acids and aromatic compounds.