



CHÂTEAU  
LA TOUR CARNET

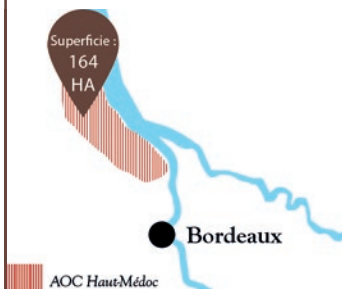
## 2021 VINTAGE

APPELLATION : HAUT-MÉDOC  
GRAND CRU CLASSÉ EN 1855

### HISTORY

Château La Tour Carnet dates back to the 12th century, making it the oldest chateau in the Medoc. The medieval architecture features a tower built in 1120, and the chateau is surrounded by a moat. It has boasted many illustrious owners such as the family of Michel de Montaigne, one of the greatest French philosophers, best known for his "Essays", and twice serving as Mayor of Bordeaux. The vines of Château La Tour Carnet were planted in 1409.

### WINEGROWING REGION



### PLANTING DENSITY

8,000 to 10,000 vines /ha

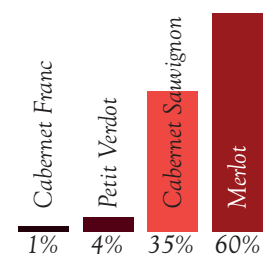
### AGE OF THE VINES

26 years

### SOIL TYPE

A thick layer of Günz gravel over clay.

### GRAPE VARIETIES PLANTED



### HARVEST DATES :

Merlot : from 28th Sept. to 8th Oct., 2021  
Cab. : from 4th to 14th Oct., 2021

### CONSULTANT OENOLOGIST :

Michel Rolland

### BOTTLING :

Spring 2023

### GROWING SEASON



- ❄ Winter : Warm and very rainy.
- 🌸 Spring : Cold and wet with some frost.
- ☀ Summer : Chilly and rainy.

### 2021 BLEND



### VINEYARD MANAGEMENT

- Meticulous work in the vineyard
- 1st round of leaf thinning: mid-July on the morning sun side.
- 2nd round of leaf thinning: mid-August on the afternoon sun side.
- Manual harvest into small crates.



### WINEMAKING

- First round of sorting in the vines.
- Manual sorting on vibrating tables, followed by destemming using a Pellenc WINERY.
- Optical sorting.
- Cooling the harvest using a cryogenic tunnel (operated with liquid nitrogen)
- Vatting by gravity flow using a funnel.
- Vinification in small-capacity wooden and concrete vats.
- Prefermentation cold maceration (8°C).
- Punching down entirely by hand.
- Low temperature alcoholic fermentation (28°C).
- Vatting period of 25 to 32 days.
- Ageing in barrels for 16 months, of which 30% are new.



Bernard Magrez

