

# Technical Sheet Primeurs 2021



## CHÂTEAU CARBONNIEUX

GRAND CRU CLASSÉ DE GRAVES  
PESSAC-LÉOGNAN  
ÉCHANTILLON

MILLÉSIME :

PRÉLEVÉ LE :

Owners: **Famille Perrin**

General Managers: **Éric & Philibert Perrin**

Cellar Master: **Andréa Perrin**

Crop Manager: **Freddy Flé**

Business Manager: **Marc Perrin**

Consultant: **Christophe Ollivier**

### Vineyard Management

Vineyard in one piece surrounding the chateau  
**Plot management** with environmentally-friendly farming  
and organic farming **on 25% of the estate.**

Member of SME Bordeaux, **ISO14001 certified, since 2011 & HVE3 certified since 2017** (High Environmental Value).

### CHÂTEAU CARBONNIEUX WHITE

GRAND CRU CLASSÉ DE GRAVES PRIMEURS 2021

**Total surface:** 45 hectares (111,2 acres)

**Average age:** 30 years old

#### Harvest date

Sauvignon Blanc from 02/09/2021 to 14/09/2021

Semillon from 15/09/2021 to 20/09/2021

#### Hand picking only

Double berry selection (while picking and on sorting)

Cooled bunches if necessary - whole or destemmed bunches

**Pressing:** slow and gentle pneumatic pressing under inert gas ; Cold clarification

**Number of batches :** 28

**Yield:** 40 hl/ha

**%Alc:** 13,5      **PH:** 3,2      **TA:** 4,5 g/l

**Fermentation :** in oak barrels (225 and 400 L)  
And oak vats (30 and 50 hl)

**Date of filling :** from 10/09/2021 to 27/09/2021

**Ageing:** 25% new oak - 10 months with lees stirring

**Blending** 67% Sauvignon, 33% Semillon

**Bottling :** end of 2022 (forecast)

**Second Label:** Croix de Carbonnieux, Château Tour-Léognan

### CHÂTEAU CARBONNIEUX RED

GRAND CRU CLASSÉ DE GRAVES PRIMEURS 2021

**Total surface:** 55 hectares (136 acres)

**Average age:** 25 years old

#### Harvest date

Merlot from 21/09/2021 to 04/10/2021

Petit Verdot the 30/09/2021,

Cabernet Franc the 06/10/2021

Cabernet Sauvignon from 05/10/2021 to 14/10/2021

#### Hand picking only

Triple berry selection

(while picking, on sorting table before and after destemming)

**Number of batches :** 30

**Yield:** 40 hl/ha

**%Alc:** 13,5      **PH:** 3,7      **TA:** 3,6 g/l

**Fermentation :** in temperature-controlled stainless-steel vats. Average time 10 days.

**Date of filling :** from 15/12/2021 to 12/01/2021

**Ageing:** 40% new oak, in Bordeaux barrels 15 to 18 months

**Blending :** 58% Cabernet Sauvignon, 28% Merlot, 7% Cabernet Franc, 7% Petit Verdot

**Bottling :** spring 2023 (forecast)

**Second Label:** Croix de Carbonnieux, Château Tour-Léognan

