

CHÂTEAU CARBONNIEUX

Grand cru classé de Graves

PESSAC - LEOGNAN



2018 Vintage en Primeur

2018, the sun king

The beginning of 2018 was difficult: a hailstorm on part of the vineyard and heavy rain did not help the flowering. We knew as early as June that the quantities of all the grape varieties would be small. Then, an exceptional summer followed, bathed in endless sun right up to the end of the harvest... The delicious grapes of all varieties arrived at the vats at the peak of ripeness and with an exemplary health quality. The berries were homogenous, dense, with a fine colour and a thick skin.

The sun king did a supreme job by giving us magnificent grapes but it was impossible to give us back what the Spring rain had stolen from us. However in spite of the limited quantity, 2018 will be a very great vintage for Carbonnieux!

On the vineyard side in 2018

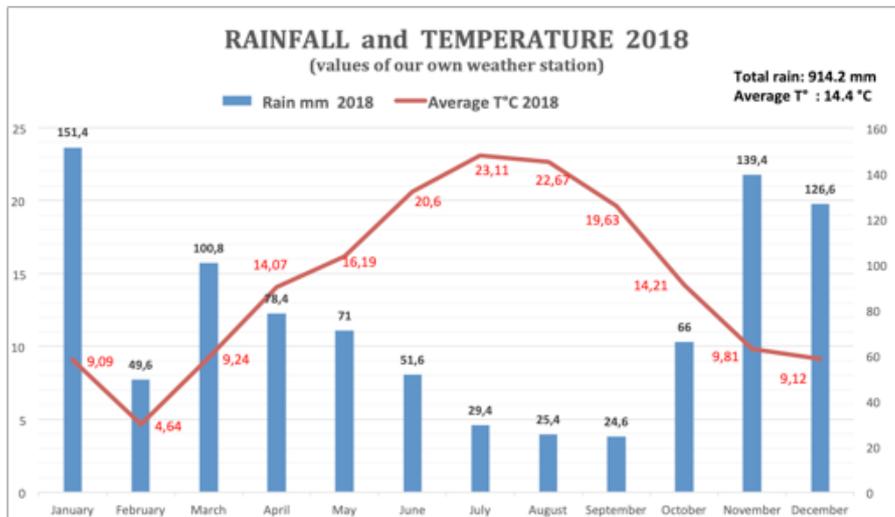
The rather mild damp winter finally showed some signs of cold in February. Temperatures rose slightly and a very wet Spring arrived. There was a period of 47 days of rain, some of which was extremely heavy.

On May 26th, a hailstorm struck the south-east part of the property affecting several plots of red grapes (Cabernet Sauvignon and Merlot) and one of the white varieties (Sauvignon). The damage was not catastrophic for the vine but at this stage we knew that there was a risk of losing a part of the red wine production.

From the beginning of Summer the vine had a vigorous growth thanks to the humidity deep in the soil and the onset of a period of heat. The work of green harvesting was heavy and demanding: pruning, thinning, leaf thinning, removal of secondary shoots, trimming. The Spring tillage resulted in a low level of cover planting and caused less water competition with the vine. This was good in 2018, considering the very sunny summer, the vineyard did not suffer from drought.

Harvesting for the Sauvignon whites started on 29th August. For all grapes the harvest was healthy, homogenous and the quality was excellent. The pickers worked in dry weather throughout the harvest and had little sorting to do.

However the volume was very small, especially for the red grapes. For the white grapes it was more standard.



Philibert PERRIN's words:

«What a pity that the yields were so low given that the grapes were so beautiful! We have not had such low yields for the reds since 1991. Several factors can explain these results: the consequences of the 2017 frost (impacted on the Merlots), a little coulure (on the Cabernets Sauvignons), hail on 26th May (some Merlots and Cabernets), low rainfall and a hot end of season (small berries)»

On the winemaking side in 2018

Characteristics of the vintage

White : The wine is pale yellow with a slightly green tint. Coming from a vintage that could be called solar after the beginning of ripening, this wine has a fresh aromatic nose combining the characteristics of the two grape varieties (grapefruit and apricot). On the palate the attack is round and the expected acidity was able to be maintained thanks to the clay-limestone soil facing north. In mouth, the wine is long and with ageing the unctuous Semillon will continue to fill the mid-palate. This wine is very well-balanced.

Red : The 2018 red has an optimal level of maturity for all the Cabernet Sauvignon batches. The wine has a deep purple colour with tints of ruby. In the nose the fruity flavour dominates the woody flavour with wonderful blueberry notes thanks to the ripeness of the Merlots and the nice strength of the Cabernet Sauvignon with its smoky hints is easily recognized. On the palate the attack is unctuous, full, powerful with a slightly woody note without the astringency or hardness of tannins, this wine needs to reach its best through ageing but it certainly promises to be a great wine.

Eric Perrin's words

«In a winemaker's recollection, I have no memory of harvests without rain like these ones. A royal year for the pickers and the grape »

Innovations in 2018

- New vineyard manager, Mr F. Flé, from the Denis Dubourdieu vineyards.
- HVE 3 Label maintained
(High Environmental Value Level 3)
- The property is an excellent example of best practices in water consumption (EMS/Bordeaux Environmental Management System)
- New precision tools for tilling (inter-vine ploughing machines...)
- Two rounds of traditional ploughing
- Increasing focus on use of bio-control products



CHÂTEAU CARBONNIEUX

2018 Vintage - TECHNICAL DATA



Château CARBONNIEUX WHITE (grand cru classé)

Viticultural methods:

Plot management with environmentally-friendly farming (member of SME Bdx, ISO14001 certified)
HVE3 labelled

Harvest dates :

Sauvignon Blanc from 29/08 to 07/09
Semillon from 07/09 to 12/09

Hand picking only:

Double berry selection (while picking and on sorting table)
Grape cooling if needed.

Pressing: slow and gentle under inert gas

Number of batches: 25

Yield: 40 hl/ha

%Alc: 13 - pH: 3.2 - TA: 4,5 g/l

Fermentation: in barrels, average time 10 days

Date of filling: from 01/09 to 14/09

Ageing: 25% new oak, with lees stirring

3 different volumes – About 10 months

Blending: 65% Sauvignon, 35% Semillon



Château CARBONNIEUX RED (grand cru classé)

Viticultural methods:

Plot management with environmentally-friendly farming (member of SME Bdx, ISO14001 certified)
HVE3 labelled

Harvest dates :

Merlot from 17/09 to 25/09
Petit Verdot on 26/09 and Cabernet Franc on 26/09
Cabernet Sauvignon from 28/09 to 06/10

Hand picking only: Triple berry selection
(while picking then on sorting table before and after destemming)

Number of batches: 18

Yield: 33 hl/ha

%Alc : 14 - pH : 3,8 - TA : 3,5 g/l

Fermentation : in temperature-controlled stainless-steel vats
average time 9 days

Date of filling: from 30/11 to 20/12

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

Blending: 60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc, 5% Petit Verdot

