

2017 Vintage

# CHÂTEAU LES CARMES HAUT-BRION



Blend:  
41% Cabernet Franc  
30% Merlot  
29% 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 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: 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: All vats vinified without crushing, and partly by  
whole bunch fermentation. Cap punching only.  
Composition of the wine: 13% alc./ 3.59 pH

#### CRITIC SCORES

Wine Advocate	Antonio Galloni	Neal Martin	James Suckling	Wine Spectator	Jeff Leve	Jeb Dunnock	Yves Beck	Decanter	Alexandre Ma
93+	96	93	94	93	95	94	97	96	94

Jane Anson	Jacques Perrin	Matthew Jukes	Christer Biklum	Chris Kissack	Anthocyanes	La RVF	Bettane + Desseaveu	Jean Marc Quarin
95	96 - 98	17.5+	94 - 96	92	96 - 98+	17.5 - 18	17.5 - 18	96

#### 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.