

Notes de dégustation / Ratings

2023

Livrrable

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 *Yohan Castaing*
92 - 94 / 100

The 2023 Le C des Carmes Haut-Brion is a terrific vintage wine bursting in the glass with pure, fresh and complex aromas of mulberries, cassis, violet and dark wild berries. Medium to full-bodied, creamy and seamless, its fleshy core of fruit is framed by bright acids and supple tannins. This blend of 60% Cabernet Sauvignon, 38% Merlot and 2% Petit Verdot is the most accomplished C de Carmes to date. It's maturing 10% in amphorae and the rest in foudres of 50 hectoliters.

 *Antonio Galloni*
92 - 94 / 100

The 2023 Le C des Carmes Haut-Brion is a powerful, substantial wine. Dark plum, lavender, mocha, licorice and spice infuse the palate with tremendous depth. This is going to need time to come together, even if it's quite alluring today. Silky, elegant tannins wrap around the substantial finish.

JEB DUNNUCK *Jeb Dunnuck*
94 - 96 / 100

The 2023 C Des Carmes Haut-Brion is based on 60% Cabernet Sauvignon, 38% Merlot, and the rest Petit Verdot, 25% stems, with a portion raised in foudre. Possibly the finest vintage of this cuvée I've tasted, it has a gorgeous nose of cassis, graphite, spring flowers, and underbrush. With medium to full-bodied richness, a round, layered mouthfeel, and beautiful tannins, this is one to seek out.

 *Neal Martin*
91 - 93 / 100

The 2023 Le C des Carmes Haut-Brion was picked from September 20 to October 5 and includes 25% whole bunch, with 13% alcohol due to their addition. This comes from the osmotic absorption of alcohol in the vat according to Guillaume Pouthier. Matured in 20% new oak with 10% in amphora, it has a very pure and airy bouquet of black cherries commingling with blueberry and light pressed-violet aromas. The palate is a medium-bodied with cashmere tannins. It's very smooth with white pepper infusing the red fruit, but it's perhaps just missing a little grip toward the finish. This seems to just glide, and it will drink after just a couple of years in bottle.

 *Georgie Hindle*
93 / 100

Crunchy and bright on the nose, some herbal and crisp fresh fruits, cranberry, red cherry and strawberry. Herbal Cabernet elements too. Super bright and fresh, clean, so crystalline and pure. Nice drinkability on offer, really lovely styling, has salinity and lots of minerality with a direct frame. Not as plush or weighty as some, but there are gorgeous aromatics, juiciness and a clean definition to the tannins. Very finessed and balanced. A stunning second wine. 3.60pH. 25% whole bunch fermentation. Harvest September 20 to October 5. Ageing 20% new oak, 70% vats of 30hl and 10% amphoras.

 *James Suckling*
93 - 94 / 100

The fruit is very beautiful and crunchy, pure and fresh. Medium body with lovely texture and depth. 25% whole-cluster fermentation. Aged for three years, two in barrel and cask and one in concrete. 60% cabernet sauvignon, 38% merlot and 2% petit verdot.

WEINWISSE *Tjark Witzgall*
90 / 100

Vinifera - Matthieu Quetglas
95 / 100

Robe sombre. Une approche sanguine, séveuse et riche au niveau du nez. Une bouche saline, aérienne, incisive avec des amers racés pleins de profondeur aux notes de gentiane. Finale salivante de haute volée.



Yves Beck Beckustator – Yves Beck
96 – 97 / 100

25% de grappes entières pour Le C des Carmes dont l'élevage se déroule dans 20% de barriques neuves, 70% de foudres de 30hl et 10% d'amphores. La clarté, l'intensité fruitée, le flirt entre l'exubérance fruitée et les nuances florales créent un ensemble identitaire qui émancipe le C de son grand frère, qu'est Carmes Haut-Brion. Il vit sa vie, fait son chemin et se concentre sur les ambitions qu'on lui a fixées. Belle symbiose entre les nuances végétales et les notes de griottes complétées par une touche de graphite. Le vin impressionne par son toucher de bouche, par cette délicatesse, par ce côté caressant, mais également vigoureux, enclin à séduire avec subtilité, avec des étincelles qui sont à même de faire rayonner, de dessiner les sourires de ceux qui le boiront... car il est justement fait pour être bu. Un vin vif, sapide, invitant, désaltérant, persistant, entraînant et convaincant ! D'un exceptionnel niveau, ce vin entre dans des sphères qualitatives où il a de quoi surprendre, ou plutôt convaincre le monde, voire plus ! 2028-2043



Jeff Leve
93 / 100

Dark berries with smoke, herbs, salt crusted rocks, oceanic influences, black currants, and cherries, and blackberries open the wines aromatics. Medium-bodied, crisp, fresh, and juicy, the wine delivers intense minerality, racy tannins, vibrant, floral-tinted fruits, and a spicy, refreshing, sapid endnote. Using 25% whole bunches the wine blends 60% Cabernet Sauvignon, 38% Merlot, and 2% Petit Verdot, 13% ABV, 3.6%. The wine is aged in 20% new, French oak barrels, with amphora. Drink from 2027-2040



Colin Hay
92 – 94+ / 100

(Pessac-Léognan; 60% Cabernet Sauvignon; 38% Merlot; 2% Petit Verdot; pH 3.60; 13% alcohol, with the 25% whole bunch fermentation reducing the degree of alcohol from 13.8%; tasted at Carmes Haut-Brion with Guillaume Pouthier). Wonderfully colored, with a lovely, limpid, blue-purple rim. This has a beautiful bright, crisp, crunchy fruit. Raspberries, boysenberries, mulberries, brambles, fruits of the forest, apple skin too, and with a redder-hued feel to the fruit than Les Carmes itself. Lots of graphite too and absolutely no trace of the wood. Precise, pixilated and detailed and yet soft and with a shimmering texture. This is highly layered in the mid-palate, like a pile of silk sheets placed one on top of another but seen first from the top, so you don't know how far down they go. There's a pleasing grip too from the tannins, which are ultra-finely grained and which seem to massage the fruit, shaping a lovely fantail on the saline mineral finish.



Jean Marc Quarin
93 / 100

Couleur noire. Nez aromatique, au fruité pur et doux. Jolie entrée en bouche pulpeuse. Le vin fond, savoureux et gras, avec de la classe dans le toucher. Il persiste délicieux et plus nuancé que jamais. 25 % de vendanges entières pourraient y être pour quelque chose. Assemblage : 60 % cabernet sauvignon, 38 % merlot, 32 % petit verdot. Degré d'alcool : 13° - pH : 3,60. Elevage : 20 % barriques neuves, 70 % foudres de 30 hl, 10 % amphores.



Ella Lister
93 / 100

Un nez aux accents de Beaujolais évoque un fruit léger et juteux, presque aérien, avec une touche de lavande, puis un appel plus profond, comme un chant de sirène, irrésistible. En bouche, la matière est celle d'un kilo de plumes, avec une intensité de fruit remarquable et une fraîcheur saisissante. *Plage de dégustation : entre 2026 et 2036*



Pierre Citerne
92 - 94 / 100



Alexandre Ma
93 - 95 / 100

There are few wines that capture the taste of triple-concentrated berries in a fresh juice-like manner as Le C des Carmes Haut-Brion does. Every sip is an exhilarating experience, with a sweet entry that transforms into a distinctive saltiness. The 2023 edition is even better than previous vintages, with a more complete and authentic palate that embodies traditional Bordeaux character while maintaining a sense of energy and freshness. The previously whimsical young wine is gradually maturing...



CHATEAU
LES CARMES
HAUT-BRION

Gorgeous floral aromatics on this wine, fine tannins, delivering lift and energy with a precise and vibrant focus on peony and violet flowers. Things get pretty serious on the palate with concentrated aniseed and fennel, and some austerity. 25% whole cluster, 20% new barrels, 70% vats of 30hl, 10% amphoras. 50hl/h yield. Two years in barrel and then one year in bottle before release. Harvest September 20 to October 5.



Adrian Van Velsen

94 / 100

Clear and pure like a mountain stream, blackcurrant and cherry fruit, stony herbs, tea; silky-smooth on the palate, medium-bodied; the wine has more tannins than the 2022, yet the tannins are ripe and delicately interwoven with the fruit; the acidity lends plenty of freshness; crisp, with dynamism, energy, freshness, and a salty finish. (En Primeur Tasting April 2024, 13% alcohol)



James Lawther

16 / 20

60% Cabernet Sauvignon, 38% Merlot, 2% Petit Verdot. 25% whole bunch. Cask sample.

Bright fruit and freshness. Juicy, berry notes. Fine tannins hidden by the fruit. Appealing and readily accessible. Not sure it's a vin de garde.



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