

C des Carmes 2021

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DES CARMES
HAUT-BRION



Blend :

62 % Cabernet Sauvignon
36 % Merlot
2 % Petit Verdot



Colour : Rouge
AOC : Pessac-Léognan
Owner : Famille Pichet
Estate Manager : Guillaume Pouthier
Consultants : Derenoncourt Consultants

Vineyard

Plantation density : 6 700 à 12 000 plants / ha
Average age of the vines in 2021 : 19 years
Soil types : Graves from the Günz epoch, clay from the Oligocène epoch, sand from the Pliocène epoch
Harvesting : 100 % hand-picked
Harvest dates : from September 30th to October 14th 2021

Vinification techniques

Vats used : Thermoregulated tanks :
Tronconic stainless steel tanks (60 hL),
Concrete tanks (50 hL),
Wooden tanks (76 hL)
Duration : 25-30 days on average
Barrel maturing : 72 % foudres of 30 hL, 20 % new barrels, 8 % amphorae
Duration : 24 months in barrels, then concrete tanks
Noteworthy features of the vinification and / or maturing : no crushing, 20 % of whole bunches
Composition of the wine : 13 % / 3,55 pH

Critic scores

The Wine Advocate	Neal Martin	Antonio Galloni	The Wine Independent	James Suckling	1000 Plateaux	Jean Marc Quarin
92	92+	91 - 93	90 - 92	94	93	90
Beckustator	Jeff Leve	Jane Anson	Adrian Van Velsen	La RVF	Alexandre Ma	
95	93	92	92 - 93	90 - 91	93	

This was a year... of incredible intensity! A year requiring the skills of a tightrope walker, when nature played games with the winegrowers. Solid in their vision of the place, present at all times, without respite, they played, shivered, imagined and ensured a commitment to the vine at all times. Passionate. Certain that this enthusiasm and these choices would be felt in the wines! The harvest began and the grapes showed all the richness of successful ripening, achieved slowly in cold conditions. The Cabernets excelled in performing their major role; character, juice, slender tannins.