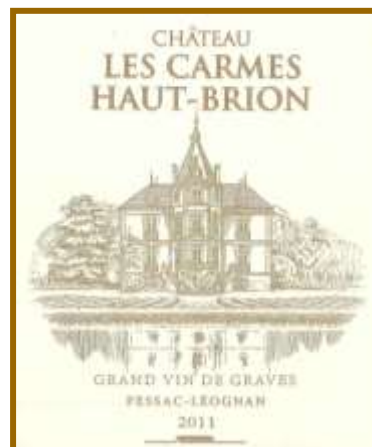


CHATEAU
Les Carmes Haut-Brion
Pessac Léognan
2011



Vintage : 2011
Color: Red
AOC: Pessac-Léognan

Owner : Groupe PICHET
General Manager : Guillaume POUTHIER
Consultant: DERENONCOURT Consultants

VINEYARD

Planted area in 2011: 4 Ha. 70
Density of planting: 10 000 plant/hectare
Average age of vines in 2011: 42 years
Grape varieties : 50 % merlot, 35% cabernet franc, 15 % cabernet sauvignon
Soils: Graves from the Güntz period, on clay and limestone base
Yield 2011: 37 hl/ha
Harvest: 100 % hand-harvested
Date of harvest : 13th September until 1st October 2011

WINEMAKING

Vats : Tronconic stainless steel thermoregulated tanks
Vatting time : 28 days
Malolactic fermentation in barrel : 63 %
Ageing : 50 % new barrels : 50 % one-year barrel
Ageing time : 14 months
Other specificity: All the vats were vinified in full grapes
Blending : 42 % Merlot, 40% cabernet franc, 18 % cabernet sauvignon
Potential alcohol degree : 13.5 % / 3.59 pH
Total production : 20 000 bottles

TASTING NOTES :

Les Carmes Haut-Brion 2011 displays a dark, intense and beautiful colour. The first nose is delicate and fruity, followed by blackberry and vanilla notes. It is a very dense wine. The mouth is mellow, evolving on a meticulous touch, tasty with a remarkable texture of tannin. The finale is quite long, leaving notes of currant, blackcurrant and raspberry. Here, the Cabernet Franc brings all its race and complexity to this classical vintage of Bordeaux. To be kept 5 to 20 years