



CHÂTEAU  
LES CARMES  
HAUT-BRION

Vintage 2020



**Blend :**  
40 % Cabernet Franc  
34% Cabernet Sauvignon  
26% Merlot



**Colour :** Red  
**AOC :** Pessac-Léognan  
**Owner :** Pichet Family  
**Estate Manager :** Guillaume Pouthier  
**Consultants :** Derenoncourt Consultants

*Vineyard*

**Plantation density :** 10 000 vines / ha  
**Average age of the vines in 2020 :** 42 years-old  
**Soil types :** Mindel graves on clay and limestone  
**Harvesting :** 100 % hand-picked  
**Harvest dates :** 14th - 26th September 2020

*Vinification techniques*

**Vats used :** Thermoregulated tanks :  
Tronconic stainless steel tanks (60 hL),  
Concrete tanks (50 hL),  
Wooden tanks (76 hL)  
**Duration :** 35 days  
**Barrel maturing :** 80 % new oak barrels, 11 % foudres of 18 hL,  
9 % terracotta amphorae / standstone  
**Duration :** 24 months  
**Noteworthy features of the vinification and / or maturing process :**  
No crushing and partly by whole bunch fermentation  
**Composition of the wine :** 13.5 % / 3,62 pH

*Critic scores*

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	The Wine Independent	Jean Marc Quarin	Jacques Perrin
97	100	95	98	98	95 - 97+	98	98 - 100
Beckustator	The Wine Cellar Insider	Jane Anson	Decanter	Alexandre Ma	Chris Kissack		
100	99	97	100	95 - 97	93		

This year when... the spring was even, there was even a frost. And then the story of this vintage continued with hot and dry weather. Beyond the weather conditions, it is a «battle of the tennins» which continues and which occupies the team at les Carmes. Seeking tirelessly and down to the smallest detail to construct these wines like stories, which roll out and unfold, revealing an energy that gradually diffuses, and calls for the sequel. Work, in the background, of precision engraving.