



CHÂTEAU  
LES CARMES  
HAUT-BRION

Vintage 2018



Blend :  
37 % Cabernet Franc  
34% Cabernet Sauvignon  
29% 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 2018 : 40 years-old  
Soil types : Mindel graves on clay and limestone  
Harvesting : 100 % hand-picked  
Harvest dates : 13th - 28th September 2018

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 : 75 % new oak barrels, 16 % 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 % / 3,64 pH

Critic scores

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	Jean Marc Quarin	Jacques Perrin	Beckustator
96+	97	94	100	97	98	98	100
Anthocyanes	The Wine Cellar Insider	Jane Anson	Decanter	Alexandre Ma	RVF	Adrian Van Velsen	
100	98	98	96	98	97	98	

The year when... it was extravagant. What inspired us, in the vineyard and then in the cellar, is revealed as a mystery in the wines: this strange sensation of "cool darkness" a dazzling black. The energy of wines that seem to roar, with greed, with a melting heart of cherry, surrounded by a spangled mane. Dazzling..