



CHÂTEAU
LES CARMES
HAUT-BRION

Vintage 2022



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 2022 : 44 years-old
Soil types : Mindel graves on clay and limestone
Harvesting : 100 % hand-picked
Harvest dates : 5th September - 5th October 2022

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, 15 % foudres of 18 hL,
10 % terracotta amphorae / standstone
Duration : 24 months
Noteworthy features of the vinification and / or maturing process :
No crushing, 70 % of whole bunches
Composition of the wine : 13.5 % / 3,64 pH

Critic scores

The Wine Advocate	Antonio Galloni	Neal Martin	Jeb Dunnuck	James Suckling	The Wine Independent	Weinwisser	Jacques Perrin
100	100	96	98 +	99	97 - 99	99 - 100	98 - 100
Beckustator	The Wine Cellar Insider	The Drinks Business	Jean Marc Quarin	Weingabriel	Le Figaro	Terres de Vins	RVF
100	100	98 - 100	99	19	96 - 98	99	94 - 96
Alexandre Ma	The Wine Doctor	Adrian Van Velsen	Jane Anson	RVI	Jancis Robinson	Decanter	
99	97 - 100	98 - 100	96	100	17 ++	100	

A solar vintage, but the wine exceptionally different. The diversity of the plots, and hence the situations in our vineyard, reveals a wonderful palette of nuances. Proof of the brilliance and wonder that is possible from “less”. Focus on the essentials. Every day we are reminded of this quest. Grapes that reveal the deep nature of the place, that carry the life force, the freshness despite the summer heat. The vine shows us how it has reacted to the harshness of the climate with admirable flexibility. This plant shows us how much can be achieved with so little.