

## C Des Carmes Haut-Brion 2019

CSPC# 871365

750mlx6

13.55% alc./vol.

### Grape Variety

65% Cabernet Sauvignon, 34% Merlot, 1% Petit Verdot

### Appellation

Pessac-Léognan

### Website

<https://www.les-carmes-haut-brion.com/en/caracteres/le-c-des-carmes-haut-brion>

### General Info

As the name implies, Château Les Carmes Haut-Brion sits on hallowed ground in the Pessac-Léognan appellation within the region of Graves, very near the First-Growth estate of Château Haut-Brion. The estate traces its roots all the way back to 1584 when Jean de Pontac, the lord of Haut-Brion, donated several acres of meadows and vines to the Carmelite Order of monks who subsequently managed the estate until the French Revolution in 1789.

Patrice Pichet had even bigger plans for Le Carmes Haut Brion. The new owners have continued adding to their holdings in Pessac Leognan. In September 2013, the Pichet group made another purchase in the appellation when they bought 17 hectares of vines from the Briest family, the owners of Chateau Haut Nouchet for 11 million Euros.

The Briest family retained the vines to produce white wine, as well as 12 hectares of vines for the production of red wine. Patrice Pichet has said they plan to completely replant the vineyard at a much higher vine density of 10,000 vines per hectare.

Initially, the young vines will be used in the production of the second wine of Les Carmes Haut Brion, Le Clos de Carmes Haut Brion. The name was shortened to Le C des Carmes Haut Brion. In time, it is expected the better vines will be added to increase the quantity of the Grand Vin.

Le C des Carmes Haut Brion is made from the majority of the vineyard, so it is a much larger production. In fact, 22 hectares of vines are used. The wine is quite different in character as those vines are planted to 62% Cabernet Sauvignon, 35% Merlot, and 3% Petit Verdot.

### Winemaker

Guillaume Pouthier – winemaker & director. Derenoncourt Consultants, consult.

### Vintage

The mild and dry 2018-2019 winter period led to a rather precocious budbreak, on March 1st. Then, in spring, with the cool temperatures, the vine grew slowly. The flowering was beautiful, with neither shatter nor millerandage. The vine growth was supported by consistent, steady rainfall in June, with the vine developing a very beautiful, uniform surface.

From the end of June, the year 2019 was marked by several heatwaves. The month of July, which was particularly hot, ranks as the third-hottest July on record, after July 2006 and 2013, registering a record-breaking 42°C (107.6°F) on July 23rd. In August, the temperature variation between cool nights and hot days favored the development of anthocyanins (which color the grapes and tannins).

These periods of intense heat resulted in relatively slow ripening, on the cabernet francs and sauvignons in particular, but did not stunt the vine.

Ripening progressed smoothly across all of the white varieties - which were ready in time for harvesting season - as well as on the earliest merlots.

In September, the long-awaited rain arrived on the 9th of the month, returning from the 21st to the 25th, without any consequence on the grape clusters.

In between these two rainy episodes, the dry, hot continental air accelerated the final ripening stage for all the red grape varieties

### Vineyards

This is the second vineyard of Château Carmes Haut-Brion. Both wineries are owned by the Pichet family. The director for both châteaux is Guillaume Pouthier, Chapoutier's former vineyard director. Stéphane Derenoncourt is the consultant for both wineries. The vineyard is outside between Haut-Bailly and Smith Haut Lafitte. 23 hectares. Replanting took place 15 years ago, with up to 12,000 canes per hectare. So, there are very small yields per vine. The vineyard is planted with 62 percent Cabernet Sauvignon, 35 percent Merlot and 3 percent Petit Verdot. Perhaps at some point both vineyards will be merged into Carmes Haut-Brion. At the moment this is not planned.



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<b>Winemaker's notes</b>	A luminous and expressive nose of black fruits, with a lot of delicacy, which opens on blackberry and blackcurrant, and some sherry notes. A dense but slender, elegant mouthfeel of cassis and elderflower, with an extremely fresh and saline finish.
<b>Tasting Notes</b>	Extremely soft tannins, black cherry, fine mint, and violets. But incredibly straight and focused, brilliant tracking. In the mouth with a grandiose balance and harmony. Fine salt in the final, before that extremely fine black cherry and mint. Great freshness. Cabernet of a different kind, Cabernet with a softness and a delicate aromatic environment. This is extremely beautiful. Mint and eucalyptus do the rest to ensure that this composition is outstandingly balanced. This is not a huge wine; the vines are probably too young for that. But it is an extremely harmonious little marvel. Extremely chic result.
<b>Serve with</b>	Best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.
<b>Cellaring</b>	Drink 2022-2046
<b>Scores/Awards</b>	<b>96 points</b> - Georgina Hindle, Decanter.com - January 2022 <b>92 points</b> - Jean Marc Quarin (score only) - January 2020 <b>17.5 points</b> - Bettane & Desseauve (score only) - July 2020
<b>Reviews</b>	<i>"Beautiful fragrance to the nose, perfumed and delicate yet so expressive, nothing out of balance with cherries and violets bursting out of the glass. Gorgeous smooth mouthfeel with some milk chocolate dusting on the fruit, tannins are delicate and softly mouth filling with a lovely salinity to the palate - creamy and unctuous but at the same time there's lots of acidity. This has a verticality to it, layered but with an aerial quality too, the flavours just glide across the palate with lift on the finish - so satisfying and drinkable. Just a glorious, shining, bright, velvety, succulent glass of wine. Pure elegance. A blend of 55% Cabernet Sauvignon, 44% Merlot and 1% Petit Verdot, 3.55pH. Drinking Window 2022 – 2046."</i> - GH, Decanter.com

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