C des Carmes Haut-Brion 2023

CSPC# 871365 **6x750ml** **13.0% alc./vol.**



Grape Variety *60% Cabernet Sauvignon, 38% Merlot, 2% Petit Verdot.*

Appellation Pessac-Léognan

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

Sustainability Château Les Carmes Haut-Brion follows strict organic and sustainable farming methods for the 2023 vintage of its wines, including *Le C des Carmes Haut-Brion*, though the estate is not officially certified organic.

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 2023 growing season for the C des Carmes Haut-Brion in Pessac-Léognan was defined by a mild, dry winter, followed by a challenging spring with high mildew pressure, and a warm, dry summer that required precise, attentive vineyard management.

Key 2023 Weather and Harvest Details

- Winter: A calm, cool, and generally dry winter prevailed, with some early mild weather in March and slight cold spells, which prevented very early budburst.
- Spring/Summer Mildew Pressure: The season was characterized by high humidity and early heat, leading to significant pressure from mildew, which necessitated rapid and precise action from the, Château Les Carmes Haut-Brion.

Summer Heatwave: Dry, hot conditions predominated, with a heatwave in mid-August aiding veraison.

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.

Harvest Harvest September 20 to October 5.

Winemaking Fermented with 25% whole bunches and is aging in 20% new barrels, 70% vats of 30 hl, and 10% amphorae

Tasting Notes	The 2023 C des Carmes, a red wine from Pessac-Léognan, promises a harmonious palate with supple tannins and an aromatic profile dominated by ripe red fruits, enhanced by spicy notes typical of the appellation. This style should appeal with its freshness and balance, while also offering a certain depth. The finish promises to be elegant, marked by a beautiful persistence, ideal for pairing with flavorful cuisine.
Serve with	Pair with a grilled ribeye steak, duck breast or a mature cheese to reveal its full deliciousness.
Cellaring	Drink 2025-2037.
Scores/Awards	**92-94 points** - Yohan Castaing, Wine Advocate - April 2024 **89-91 points** - Lisa Perrotti-Brown, The Wine Independent - May 2024 **93-94 points** - James Suckling, JamesSuckling.com - April 2024 **16 points** - James Lawther, JancisRobinson.com - April 2024 **93 points** - Georgina Hindle, Decanter.com - January 2022 **91 points** - Jane Anson, janeanson.com - April 2024 **91-93 points** - Neal Martin, Vinous - April 2024 **92-94 points** - Antonio Galloni, Vinous - April 2024 **92-94 points** - La Revue du Vin France - May 2024