Wijnfiche

Les Carmes Haut Brion | Pessac Léognan France (GRAVES) — 2016

Domain

Château les Carmes Haut-Brion

Château les Carmes Haut-Brion is located near Château Haut-Brion and has its vineyards in the Pessac region. The domain covers 40 Ha and owes its name to the Carmelites of Bordeaux.
It is especially since the takeover of the domain in 2010 that the wine can be labeled as a rising star. The new owner, Patrice Pichet, invested with passion in the estate, the infrastructure and the vineyard. Thanks to the artisanal tandem formed by director Guillaume Pouthier and oenologist consultant Stéphane Derenoncourt, nature was given a greater say in the domain: the horse was reintroduced into the vineyard and various crops were planted to promote biodiversity.
The typical boat-shaped building designed by Philippe Starck includes reception areas and new cellars. The whole includes art in the cellar, on the domain and in the bottle!

Vinification

2016 was a harvest year of contrasts, starting with a mild and rainy winter, followed by a gloomy spring until the last days of June. The summer was hot and dry again, with rain just in time in September. The dry autumn provided perfect conditions for the ripening and harvesting of the grapes.
The harvest is done manually from vines with an average age of 41 years. Fermentation takes place in stainless steel tanks, but also in concrete and wood, with skin contact for 30 days. The malolactic fermentation is partly carried out in barrique. The aging lasts two years: in barrique (65% is new and the rest are barrels of one wine), in large foudres, cement cuves and in earthenware jars.

Taste

The wine is deeply colored, aromatically pure and has an impressive balance. This guarantees immediate enjoyment and a long shelf life.
Aromas of ripe blueberries and cassis, light smoky notes of the wood, spicy, floral and mineral, with hints of tobacco. The mouth is firm, lively, layered and long.

Food pairing

Roast beef | Tenderloin | Meat - grilled | Entrecote | Chateaubriand

General information

Type: Red wine
Grape varieties: Merlot (39%), Cabernet Sauvignon (20%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

