Wijnfiche

Château Les Carmes Haut Brion G.C.C. | Pessac Léognan France (GRAVES) — 2021

Domain

Ch. Haut Brion

Château Haut-Brion is a renowned wine estate in Graves (Pessac-Léognan), a wine region west of Bordeaux. It is one of the oldest châteaux in the area. Haut-Brion is one of the five Grand Cru Classés, classified in 1855, and is the only château outside the Médoc to hold this distinction. The estate also produces an outstanding dry white wine under the same name, Château Haut-Brion. This wine is made from approximately 63% Sémillon and 37% Sauvignon Blanc.
The second wine, Le Clarence, combines all the distinctive qualities of a fine wine while reaching maturity more quickly. Since the early years of the twentieth century, this wine was known as Château Bahans Haut-Brion. Beginning with the 2007 vintage, it was renamed Le Clarence de Haut-Brion in tribute to Clarence Dillon, who acquired the estate in 1935.

Vinification

Fully manual harvest conducted between September 23 and October 1, 2021. Various vessels are used to craft the estate's flagship wine: truncated conical stainless steel tanks (60 hectoliters), wooden vats (76 hectoliters), and concrete tanks (50 hectoliters). Fermentation lasts 35 days and is followed by 24 months of barrel aging (70% in new barriques, 20% in large wooden foudres, and 10% in terracotta amphorae). Remarkably for Bordeaux, 45% of the grapes are used as whole clusters, without destemming or crushing.

Taste

Among the classic elegance of Pessac-Léognan, the Carmes top wine has carved out its own niche. Unprecedented proportions of Cabernet Franc offer a silky power which is then supported by the intensity of Cabernet Sauvignon. Within this structure, Merlot develops rounded and refined fruitiness: balance is the order of the day, ensuring a style that is complex and delicious in equal measures.

Food pairing

Game - small | Beef

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (35%), Merlot (25%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

