



C des Carmes Haut-Brion 2023

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Le C des Carmes Haut-Brion comes from the Martillac terroirs belonging to the estate. More than a second wine, it expresses a distinct identity through a predominance of Cabernet Sauvignon combined with Merlot. Its style combines freshness, precision, and generosity, offering a modern and approachable interpretation of the Carmes Haut-Brion universe.

THE VINTAGE

The year 2023 was marked by a cool, dry winter, followed by a mild, wet spring requiring constant vigilance in the vineyard. The fine conditions at the end of the season allowed for precise harvesting and an excellent expression of the various terroirs composing the wine.

TERROIR

Gravel, sand and clay soils from Martillac, in the southern part of the Pessac-Léognan appellation. These terroirs give the wine freshness, aromatic finesse and a mineral character.

WINEMAKING

Parcelled harvesting. Vinification focusing on expressing the fruit and terroir with 25% whole clusters and extensive work on fermentations under submerged racks.

AGEING

Long ageing of two and a half years in 50 hl large oak casks and 500-litre demi-muids, followed by refinement in concrete and ceramic vats.

VARIETALS

Cabernet sauvignon 60%, Merlot 38%, Petit verdot 2%

TASTING

The deep colour precedes a vibrant nose combining fresh blackcurrant, black and red fruits, delicate smoky notes, a touch of grapefruit and camphor nuances. The palate is charming with its freshness, precision and balance, supported by a juicy fruity framework and an elegant finish.

FOOD PAIRINGS

Duck breast, grilled rib steak, rack of lamb, roasted squab or matured cheeses.

REVIEWS AND AWARDS

Decanter 93
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JAMES SUCKLING.COM 93-94
James Suckling





92-94
Wine Advocate

JEB DUNNUCK

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Jeb Dunnuck



92-94
Antonio Galloni, Vinous

