

CHÂTEAU
LES CARMES
HAUT-BRION

Château Les Carmes 2025

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

In 1584, Jean de Pontac, lord of Haut-Brion, donates several acres of meadows and vineyards to the Carmelite Order. The favor, no doubt, tastes of predestination: the members of the congregation indeed derive their name from Mount Carmel, literally "vineyard of God." They will watch over the terroir for nearly two centuries, practicing asceticism and making wine with the same devotion. Confiscated during the Revolution, the estate was purchased by Léon Colin in 1840. His descendants, the Chantecaille family, worked for years to enhance the property, adding a castle and a landscaped park, before selling it to Patrice Pichet in 2010. From one family to another, the carefully orchestrated handover undoubtedly helped preserve the spirit and magic of the place.

THE VINTAGE

An oceanic journey, a well-known journey, based on a balanced cycle. Then the water deficit begins, deepens. 80 to 90 days with almost no water. The lack is felt and has a harsh impact on young vines and depending on the areas. The plant adapts. Smaller berries. Apparent concentration. But under the summer heat, in the crushing hours, the vine goes dormant, closes its stomata, slows down its photosynthesis. Without water, no sugar: the degrees do not rise. This is the major effect of the vintage, which is more due to this phenomenon than to the late rains in August.

TERROIR

The ten hectares of land are divided between gravel, clay, and sand. On this unique geological palette, it is the affinities of the land that have guided the choice of grape varieties, also unique. Cabernet Franc (40%) and Cabernet Sauvignon (20%) are planted on either side of the stream: further on, it is Merlot (40%) that thrives. A plant mosaic that shapes the atypical profile of the estate.

WINEMAKING

15 to 24 days in temperature-controlled truncated stainless steel tanks (40 and 50 hl). Whole berries. No crushing. Malolactic fermentation in barrels. Punching down.

AGEING

70% new barrels, 19% 18hl casks, 11% amphorae.

VARIETALS

Cabernet franc 54%, Cabernet-sauvignon 29%, Merlot 17%

TECHNICAL DATA

Age of vines: 44 years old

TASTING

What depth! Almost black, the robe is opaque and intense. But the nose shows clarity with aromas of blood orange, quinine, lavender stem, and mint. A bouquet of absolute class. This elegance is found in a spherical, caressing, levitating material. Like the Orion capsule of the Artemis II mission to the Moon, the mouth is a weightless space. The refined fruit is almost saltier than sweet, overflowing with flavor, succulence, salinity, and especially floral notes. Breathtaking" - Le Figaro.



REVIEWS AND AWARDS

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