

CHÂTEAU CARBONNIEUX

2014 Vintage – en primeur



From doubt to certainty, a vintage saved by the sun-god

In 2014, plant growth started rapidly after the temperatures first started to rise, flowering took place calmly between the spring showers for all the varieties, though with some poor fruit set for the Merlot, and low output from the older white vines, no doubt a consequence of the weather in 2013.

The summer continued cold and wet throughout July and August . . . The doubts multiplied, even though the health of the grapes remained perfect, except for a few outbreaks of rot in certain parcels of whites.

Luckily, the region saw an end of season beyond our wildest dreams, which set in as from the end of August. The vintage started on 3 September for the Sauvignon Blanc, with some berry selection needed in the vineyard in some areas. The whites finished with the Sémillon on 19 September.

For the red vintage, the absolutely perfect health of all the varieties allowed for picking plot by plot, with the optimum ripeness wanted. The Merlot harvest started on 24 September and the last Cabernet was picked on 15 October, with a few interruptions to perfect the quality of the grapes.

Technical innovations for the 2014 vintage:

Complete transformation of the receival tank room

Use of vibrating skips to bring the grapes gently to the tank room.

Removal of the receival bins

New presses (last generation) using inert gas to limit the risk of oxidation as much as possible

Special characteristics of the vintage:

The 2014 vintage was marked by early flowering and very slow ripening. The cool summer, which allowed preservation of all the aromas and the impeccable quality of the vintage lead us to predict that this will be a high-flying vintage.

A word from Philibert Perrin, owner:

The climatic contrast, I would almost say inversion, between summer and autumn in 2014 remains unique in the annals of Bordeaux, and as winegrowers this can only fill us with enthusiasm. The aromatic purity of the whites, the ripeness and structure of the reds are our happy predictions, even if it is still early to talk about tasting. Our only disappointment this year was the yield for the white varieties, below average, but luckily we are consoled by their quality.

CHÂTEAU CARBONNIEUX

2014 Vintage – Technical data



Château Carbonnieux White (grand cru classé)

viticultural methods :

Plot management with environmental-friendly farming

Harvest dates :

Sauvignon Blanc from 09/3 to 09/17

Sémillon from 09/12 to 09/19

Hand picking with several passes through the vineyard - Double berry selection

Number of batches : 21

Light skin contact if needed

Yield : 34 hl/ha

Alc% : 12.8 - **pH :** 3.25 - **TA :** 5.2

Fermentation : in barrel, 8 days of ferm. (average time)

Date of filling : from 09/10/14 to 09/24/14

Ageing : 20% new oak
3 different volumes (225 l, 400 l, 30hl)

Blend : 75% Sauvignon, 25% Sémillon



Château Carbonnieux RED (grand cru classé)

viticultural methods :

Plot management with environmental-friendly farming

Harvest dates :

Merlot from 09/24 to 10/01

Cabernet Sauvignon from 10/02 to 10/15

Cabernet Franc on 10/07 and Petit Verdot on 10/02

Hand picking

Triple berry selection

Number of batches : 23

Yield : 45hl/ha

Alc% : 13.5 - **pH :** 3.58 - **TA :** 3.8

Fermentation : in temperature-controlled stainless-steel vats

Date of filling : from 11/27/14 to 01/15/15

Ageing : 35% new oak, in Bordeaux barrels

Blend : 60% Cabernet Sauvignon, 30% Merlot, 5% Petit Verdot, 5% Cabernet Franc

