

# CHÂTEAU CARBONNIEUX

## Grand Cru Classé de Graves

### Pessac - Léognan



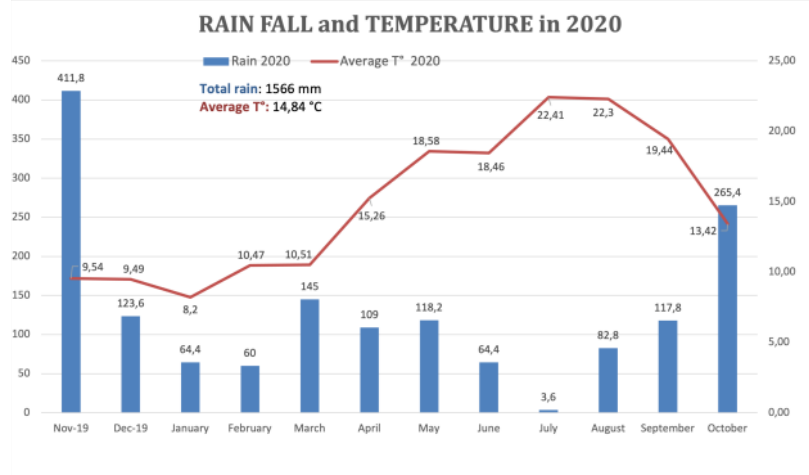
## 2020, Mildness and precocity

### Climatic data

A particularly mild rainy Autumn-Winter 2019 -2020 resulted in early budding. Around March 20<sup>th</sup>, while France was in lockdown the vine was budding about ten days early. This 10-15 days advance continued throughout the vegetative cycle thanks to generally favourable weather conditions.

Flowering around May 20<sup>th</sup> went well due to good climatic conditions and gave a homogeneous flower and a fast regular fruit set without “coulure” or “millerandage”. The same can be said for the “veraison”: precocious and homogeneous around July 20<sup>th</sup> for the first grapes even if some plots in the South dragged a little behind because of the extended summer drought. Practically no rain in fact between June 17<sup>th</sup> and September 21<sup>st</sup> but once again our vines grown in regularly tilled soil showed a remarkable resistance to stress.

Maturity inspections shook up the holidays and promised a start to the harvest as soon as August 15<sup>th</sup> still ten days or so early. The harvest was carried out without any major difficulty in spite of the constraints due to strict sanitary measures and everywhere the grapes were healthy and maturity was evenly spread over time. The berries lost some water at the end of the summer giving concentrated juices and thick skins but unfortunately low yields. The tannic colourful character can be found in the primary juices but not in excess.



«2020, a year unlike all others both in terms of health as everyone knows because of the pandemic but also because the vine needed a lot of care and attention. The battle is won today, at least for the wine because the results are there and our efforts have paid off. The red and white wines are delicious even if the yields are lower than in 2019».

Philibert Perrin

### Innovations

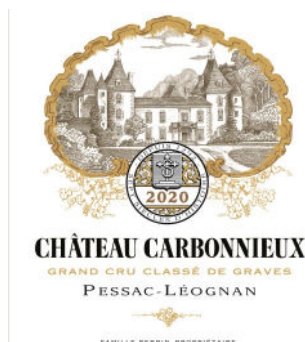
- Extension of areas organically cultivated
- Generalized tillage for more substantial and sustainable rooting.
- Continuation of the tree replanting program on the property (60 new trees)
- Micro- vintage experimentation: management of vine topping vs vine rolling.
- Increase in plot precision with a greater number of vinification lots.



### Vineyard Management

- Vineyard in one piece surrounding the chateau
- Plot management with environmentally-friendly farming and organic farming on several plots
- Member of SME Bordeaux, ISO14001 certified, since 2011
- HVE3 labelled since 2017 (High Environmental Value)

**CHÂTEAU CARBONNIEUX WHITE**  
GRAND CRU CLASSÉ DE GRAVES  
2020 PRIMEURS



**Harvest date**

Sauvignon Blanc from 19/08/2020 to 01/09/2020

Semillon from 01/09/2020 to 04/09/2020

**Hand picking only**

Double berry selection (while picking and on sorting)

Cooled bunches if necessary - whole or destemmed bunches

**Pressing:** slow and gentle pneumatic pressing under inert gas

Cold clarification

**Number of batches :** 26

**Yield:** 42 hl/ha

**%Alc:** 13    **PH:** 3,12    **TA:** 4 g/l

**Fermentation :** in oak barrels (225 and 400 L)

And oak vats (30 and 50 hl)

**Date of filling :** from 25/08/2020 to 10/09/2021

**Ageing:** 25% new oak - 10 months with lees stirring

**Blending** 65% Sauvignon, 35% Semillon

**Bottling :** end of 2021 (forecast)

**First tasting note**

The wine is a fine pale yellow colour, the nose is very pleasant, the Sauvignon expresses an aromatic palette with hints of exotic fruits (passion fruit, pineapple) but also aromas reminiscent of orange zest, peach. On the palate, it is rich, with roundness and a dominant but not excessive acidity.

The finish is slightly saline as is often the case with Carbonnieux white wine, ageing is discreet. Fruit and richness are present, the clay and clay gravelly soils have contributed to the aromatic freshness of this wine.

*«A particularity of the winemaking in 2020 is doubtless linked to the thickness of the skins due to the summer drought. Clarification of the white wines took a long time but resulted in deliciously tangy and aromatic musts. For the red wines extraction and fermentation were fast and gave deep well-balanced batches».*

**CHÂTEAU CARBONNIEUX RED**  
GRAND CRU CLASSÉ DE GRAVES  
2020 PRIMEURS



**Harvest date**

Merlot from 10/09/2020 to 17/09/2020

Petit Verdot the 15/09/2020, Cabernet Franc the 17/09/2020

Cabernet Sauvignon from 18/09/2020 to 29/09/2020

**Hand picking only**

Triple berry selection

(while picking, on sorting table before and after destemming)

**Number of batches :** 27

**Yield:** 40 hl/ha

**%Alc:** 14,5    **PH:** 3,76    **TA:** 3,36 g/l

**Fermentation :** in temperature-controlled stainless-steel vats

Average time 10 days.

**Date of filling :** from 15/12/2020 to /10/01/2021.

**Ageing:** 40% new oak, in Bordeaux barrels 15 to 18 months

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

**Bottling :** spring 2022 (forecast)

**First tasting note**

The 2020 red wine is already a beautiful deep purple colour. The nose gives hints of black fruits, blueberries and blackcurrants. The palate is sweet, fruity and full all at the same time. This blend shows a fine expression of each grape variety with precision and finesse.

This 2020 vintage will bring great satisfaction and can accompany delightful culinary combinations because the wines are fruity, ample and without tannic asperity.

**Andréa Perrin**



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