



Wijnfiche

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

## **Domain**

### **Ch. Haut Brion**

By acquiring Château Haut-Brion in 1935, Clarence Dillon gave it back its nobility and brought it back to the inner circle of the most legendary wines in the world. This extraordinary vision, daring and courageous, is today perpetuated by the 4th generation of the family, embodied by its president, Prince Robert of Luxembourg. Located in the town of Pessac, just a few kilometers from Bordeaux, Château Haut-Brion - the first of the three estates acquired by the Dillon family - is the oldest wine property in the region.

## **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 Franc (40%), Cabernet Sauvignon (35%), Merlot (25%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

