

CHÂTEAU CARBONNIEUX

Grand Cru Classé de Graves

Pessac - Léognan



2022, Hot and Dry

Climatic data

The vegetative cycle began with a rather early bud burst around March 20th and was quickly followed by a series of morning frosts right at the start of April. Late pruning and our bold winegrowers frost fighting saved the vineyard, only 2% scattered to the top of the plateau was affected. The appearance of the clusters was promising and flowering took place in very good conditions.

Heavy rainfall in June was followed by the exceptionally warm dry months of July and August during which all treatment was stopped until the harvest season. Thanks to these weather conditions, pressure from disease and pests was practically non-existent.

The vine was able to protect itself by blocking its development and so it did not really suffer from the extreme heat, only the young vines showed signs of weakness but, on the other hand, the grapes were short of water and did not “become full”, the berries stayed small and concentrated, resulting in a rather small but very high quality yield in 2022.

The grape harvest began on August 16th and continued under superb conditions until September 23rd.

Innovations

> de-leaving/pruning/topping tests using different methods to understand the effects on the degree of alcohol produced.

> Continuation of the programme of uprooting/replanting between 3 and 6 ha/year.

> Evolution of the Château Carbonnieux red wines label to align with that of the whites. The scallop shell on the label of white wines will also appear on the label of the reds in order to produce a more readable, harmonious version of the range.

Vineyard Management

> Vineyard 100% environmentally friendly using different methods :

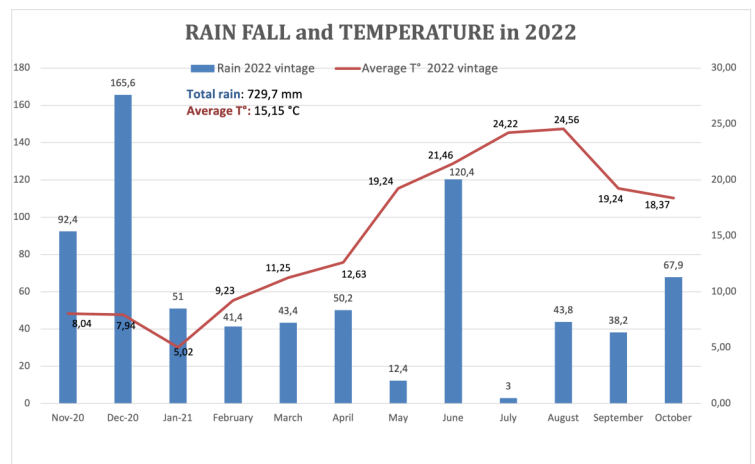
100% of the vineyard cultivated without CMRs, without PE, without herbicides, mostly under Biocontrol.

1/4 of the surface organically cultivated.

> Member of Bordeaux SME, ISO14001 certified, since 2011.

> HEV (High Environmental Value) labelled vineyard, since 2017.

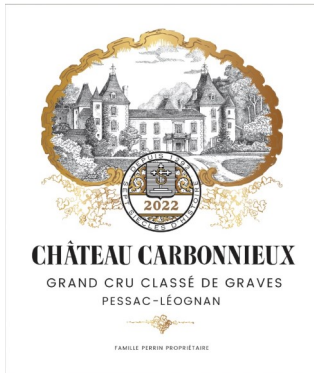
> Vineyard in one piece surrounding the chateau. Plot-by-plot management from the vineyard until the end of barrel ageing.



« The resilience of a vine in good health will always surprise us. During this year with particularly high temperatures and dry periods, the vineyard somehow “blocked” its vegetative development by slowing down its cycle and the ripening of the grapes so as to protect itself and avoid exhausting the plant ».

F.Flé - Vineyard Manager

CHÂTEAU CARBONNIEUX WHITE GRAND CRU CLASSÉ DE GRAVES



Average age of the white vineyard: 30 years

Harvest date:

Sauvignon Blanc from 08/16/2022 to 08/25/2022

Semillon from 08/26/2022 to 09/01/2022

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: 23

Yield: 30 hl/ha

%Alc: 13.5% **pH:** 3.1 **TA:** 4.2 g/l H₂SO₄

Fermentation: in oak barrels (225 and 400 L) and oak vats (30 and 50 hl) - Average time 10 days.

Date of filling : from 08/23/2022 to 09/09/2022

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

Blending: 65% Sauvignon, 35% Semillon

Bottling: end of 2023 (forecast)

1st impression of the white vintage

Extreme weather conditions throughout the summer forced us to start the harvest of the white grapes on August 16th and finish on September 1st. We note a speed and homogeneity of maturity rarely observed. The preservation of the Carbonnieux style was a major issue in the pace of picking the whites, the Sauvignons were saved by their presence on fresh terroirs, the Semillons are concentrated and lively.

Andréa Perrin - oenologist



CHÂTEAU CARBONNIEUX RED GRAND CRU CLASSÉ DE GRAVES



Average age of the red vineyard: 26 years

Harvest date:

Merlot from 09/06/2022 to 09/14/2022

Petit Verdot on 09/14/2022, Cabernet Franc on 09/13/2022

Cabernet Sauvignon from 09/15/2022 to 09/23/2022

Hand picking only

Triple berry selection

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

Number of batches: 26

Yield: 32 hl/ha

%Alc: 15% **pH:** 3,75 **TA:** 3,4 g/l H₂SO₄

Fermentation: in temperature-controlled stainless-steel vats
Average time 20 days.

Date of filling: from 12/01/2022 to 12/15/2022.

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

Blending: 50% Cabernet Sauvignon, 40% Merlot,
5% Cabernet Franc, 5% Petit Verdot

Bottling: Spring 2024 (forecast)

1st impression of the red vintage

After a few days' break, we are back to the reds on September 6th with grapes that have expressed their full potential during the alcoholic fermentations, revealing a lot of fruit, keeping freshness and an exceptional concentration. We find record total polyphenol indices which will allow Petit Verdot, for example, to fulfill its mission as a complementary grape variety. The end of the harvest will take place on September 23rd with almost no rain, the batches are fruity and very sweet for the Merlots, powerful but with an elegant tannic structure for the Cabernet Sauvignons, everything points to a great wine for aging.