

# CHÂTEAU CARBONNIEUX

## Grand Cru Classé de Graves

### Pessac - Léognan

## WHITE 2019



### 2019, The Reward

#### Climate data

After two delicate-to-produce vintages, 2019 ended the decade on a remarkable note.

The vine's vegetative cycle evolved like in a viticulture manual: A homogeneous bud burst, a regular growth of the vines, an ideal course of flowering, followed by drought at the beginning of summer spared the vineyard from sanitary deterioration. At the end of July, water stress might have been a cause of concern for the dry soils or the youngest vines, but at the beginning of August, the rains arrived in time for the veraison to benefit by taking place under the best auspices, then the sun resumed its rights until the end of the harvest.

#### Wine-Tasting

This wine is crystalline in appearance with a very pale yellow colour.

The nose gives a very harmonious aromatic spectrum. The first notes are of citrus fruits and then they are intensified with white flesh summer fruits such as peach.

The wonderful ripening conditions in 2019 produced very aromatic grapes with high acidity. The style of a great year is well and truly there, the attack is powerful, very round with a dense mid-palate and a fine smooth finish. The acidity brings freshness, revealing all the finesse and elegance of this wine.

#### Innovations

The family spirit of the property has grown: Andréa PERRIN, son of co-owner Eric Perrin, joined the team as the château's oenologist-cellar master in January 2019.

HVE 3 Label maintained (High Environmental Value Level 3).

Improvement of the racking process of white wines to enable better management of dissolved oxygen.

Securement the vineyard mostly with biocontrol products.

## Appellation

Pessac-Léognan

## Vineyard size for the white

45 ha (112 Acres)

## Terroir - Soil

Clay-gravel and clay limestone

## Average age of the white vineyard

28 years

## Vineyard Management

Environmental friendly farming for sustainable agriculture.

Member of the ISO 14001 certified Bordeaux EMS Association.

HVE3 certified (High Environmental Value at level 3), 1 organic control plot.

« Cot » or « Guyot-poussart » pruning.

Hand disbudding and de-leafing.

Average planting density: 7200 vines/ ha.

Plot management in the vineyard and the cellar until the ageing completion.

## Harvest

Hand picking only.

Berry selection while picking and on sorting table.

Sauvignon blanc from 29<sup>th</sup> August to 12<sup>th</sup> September 2019.

Semillon from 12<sup>th</sup> September to 18<sup>th</sup> September 2019.

## Winemaking - Ageing

Slow and gentle pneumatic pressing under inert gas - whole or destemmed bunches - Cold clarification.

Fermenting and ageing in oak barrels (225 or 400L) and oak vats (30 or 50hL).

25% new oak - 10 months with lees stirring.

## Blending - Alcohol content

65% Sauvignon - 35% Semillon

13% Vol.

## Production - Yield

130 000 bottles - 42hl/ha.

Bottled from 2<sup>nd</sup> to 6<sup>th</sup> November 2020.

Sold *En Primeurs* through Bordeaux Negotiants.

## Second Wines

La Croix de Carbonnieux

Château Tour Léognan



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