

# CHÂTEAU CARBONNIEUX

Grand cru classé de Graves

PESSAC - LEOGNAN



2016 vintage en Primeur

## 2016, Happiness for a winemaker

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Vintages both exceptional in quality and generous in quantity are very rare. Yet 2016 is one of them.

The fruit of excellent work every day together with weather full of good surprises, 2016 promises to have been a successful year from all aspects. If the last vintages had a moderate yield , 2016 gave us a fine harvest with, in addition, grapes of a remarkable quality. What more could we winemakers ask for ?

## Eric Perrin's words:

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«2016 reminds me of the 1996 vintage which gave wonderful red as well as white wines and which was also generous in quantity. »

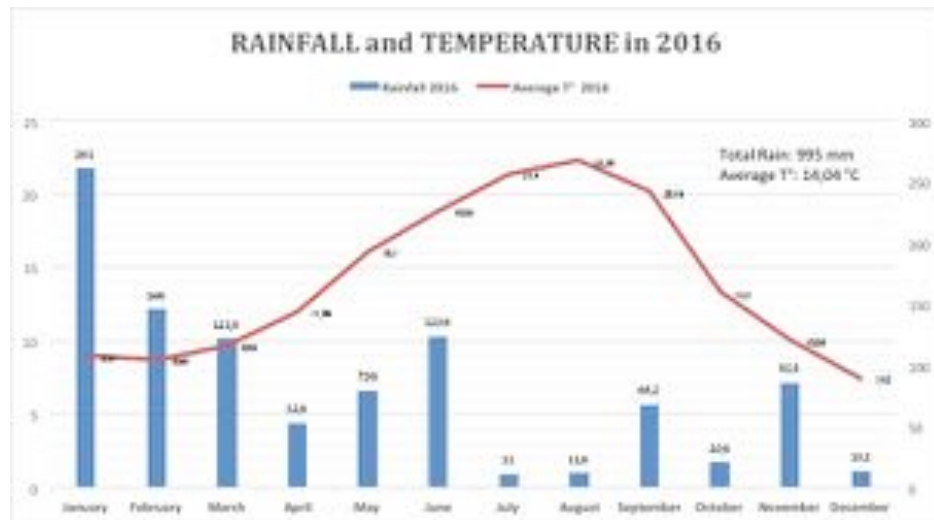
## On the vineyard side in 2016

One climatic year follows another, but they're never the same.

If 2015 saw a sunny spring and a cool summer, the weather was the complete opposite in 2016. The rainy spring with cool temperatures was followed by a hot, sun-drenched summer. While the yields in 2015 were modest, some heavily laden vines had to be lightened in 2016.

By good luck, the flowering in Pessac-Léognan took place in good, dry weather and the summer temperatures remained reasonable. Thanks to water reserves built up during a mild gloomy winter, the vine surprisingly did not suffer during the long absence of summer rain.

The harvest started on Tuesday 6 September, a date perfectly within the norms, the vines are in an exceptionally good state of health thanks to the dryness during the summer. The whites were picked rather quickly since the criteria for maturity were entirely satisfactory, while picking the reds could be spread out in time so as to benefit from the generous rays of sun at the beginning of autumn. In the end, the 2016 harvest lasted almost seven weeks with a few days interruption here and there. Between the end of picking the whites and the beginning of picking the reds, night rain twice plumped some berries that were still small.



### Surface :

42 ha (110 acres) White varieties

50 ha (124 acres) Red varieties

Aware of environmental issues for many years now, Château Charbonnioux continues its efforts towards cleaner and more sustainable agriculture:

- Enlargement of our organic plot
- Planting of barley and vetches between rows (green manure, soil decompaction)
- Continued support for the EMS association (Environmental Management System) aiming the HVE3 label.

## On the winemaking side in 2016

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### Characteristics of the vintage:

#### White

The 2016 vintage is a vintage with exceptional sunshine and ideal picking conditions. Maturity was rather long due to a generous output and rather cool nights. The juices coming out of the presses were of great purity. This year the INERTYS pressing technology was a real asset because of the sensitivity of the juices to browning. The different batches obtained, reveal a wide aromatic palette which should give a wonderful complexity in the mouth.

#### Red

The 2016 vintage can, as of now, be considered great, indeed, exceptional in a class worthy of the great Bordeaux wines. Early water stress and a very sunny end of season meant that all the varieties could reach perfect maturity. The wines are racy, fruity, deeply coloured and at the same time full-bodied, round and structured.

### Romain Racher's words, œnologist-cellar master

«For the whites, night-time freshness maintained our precious typical aromatic balance so sought-after in the Pessac-Léognan wines. The major asset of this vintage will certainly be the good concentration of the grapes, which should reveal some very nice textures and, in particular in the red varieties, deep colours. 2016 will be a great vintage for both colours ».

### Technical news in 2016:

- Acquisition of a cooling unit to maintain the white grapes at low temperatures when they arrive at the winery.
- A restyling of the grape reception cellar
- A new website [www.carbonnieux.com](http://www.carbonnieux.com) with a dedicated area for negociants.
- The continuation of new pruning methods to better respect the sap flow.

### Philibert PERRIN's words:

« We would like to pay a special tribute to Denis Dubourdieu who passed away this summer. This is a very sad news for the world of wine who lost one of his « popes ». As far as we are concerned, After 28 years working together, we are sure that he will keep a benevolent eye on the Carbonnieux vineyard thanks to the care of Christophe Ollivier, his associate, with whom we have already been working for many years. »



# CHÂTEAU CARBONNIEUX

## 2016 Vintage- TECHNICAL DATA



### Château CARBONNIEUX WHITE (grand cru classé)

#### **Viticultural methods:**

Plot management with environmentally-friendly farming (member of SME Bx, ISO14001 certified)

#### **Harvest dates:**

Sauvignon Blanc from 06/09 to 21/09

Semillon from 21/09 to 24/09

#### **Hand picking only**

with several passes through the vineyard

Double berry selection (while picking and on sorting table)

Grape cooling if needed.

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

**Number of batches:** 33

**Yield:** 45 hl/ha

**%Alc : 12,8 - pH : 3.32 - TA : 4,3**

**Fermentation :** in barrels, average time 8 days

**Date of filling:** from 12/09 to 29/09

**Ageing:** 25% new oak, with lees stirring

3 different volumes – About 10 months

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



### Château CARBONNIEUX RED (grand cru classé)

#### **Viticultural methods:**

Plot management with environmentally-friendly farming (member of SME Bx, ISO14001 certified)

#### **Harvest dates:**

Merlot from 28/09 to 05/10

Petit Verdot on 10/10 and Cabernet Franc on 06/10

Cabernet Sauvignon from 07/10 to 18/10

**Hand picking only:** Triple berry selection

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

**Number of batches:** 24

**Yield:** 45 hl/ha

**%Alc : 13,3 - pH : 3,62 - TA : 3,6**

**Fermentation :** in temperature-controlled stainless-steel vats  
average time 9 days

**Date of filling:** from 6/12 to 17/01

**Ageing:** 30% new oak, in Bordeaux barrels, 15 to 18 months

**Blending:** 50% Cabernet Sauvignon, 45% Merlot, 4% Cabernet Franc, 1% Petit Verdot

