

# CHÂTEAU CARBONNIEUX

## GRAND CRU CLASSÉ DE GRAVES PESSAC-LÉOGNAN

### WHITE 2023

We're exceptional ambassadors. Château Carbonnieux is a land of Graves, the largest wine estate in the Pessac-Léognan appellation in the Bordeaux region, marked by 7 centuries of history. We are a family, the Perrin family. For 4 generations, we've been passionately cultivating a taste for beauty. To taste the wines of Château Carbonnieux is to travel through its history a family, the Perrin family.

The 2023 vintage was marked by weather conditions relatively in line with thirty-year normals.

Bud-break began at the end of March, followed by a brief return to cold at the beginning of April. Late pruning and protective measures minimized damage.

Spring was warm, with rainfall close to average. Bunch emergence was promising and flowering, which began on May 18, benefited from favorable summer conditions.

Disease and pest pressure was high, due to the high humidity and mild nights imposed by the early summer months. However, these attacks were contained thanks to the vigilance of our winegrowers. Green harvesting made it possible to eliminate damaged bunches without any noticeable impact on the final yield.

Summer rainfall was average, with moderate temperatures until mid-August. The scorching temperatures of the last fortnight and early September favored optimal ripening.

In the face of these variable conditions, work focused on the careful choice of harvest dates, aimed at guaranteeing the characteristic style of our wines.



**Appellation** Pessac-Léognan

**Growing method**

100% of the vineyard is cultivated without endocrine disruptors or herbicides, mainly using Biocontrol.

Member of SME Bordeaux and HVE-certified vineyard since 2017.

**Vineyard area** 100 hectares / **White area** 45 hectares

**Terroir** Deep Garonne gravel-clay limestone

**Average age of white vineyard** 30 years / **Density** 7200 vine stock/ha

**Harvest dates**

Sauvignon blanc from 24/08/2023 to 13/09/2023

Sémillon from 06/09/2023 to 14/09/2023

Hand-harvested, double selection of berries (sorting on the vine and on the table). Cooling of bunches if necessary. Whole bunches or destemmed.

**Pressing** slow, gentle pneumatic pressing time under inert gas, cold settling

**Yield** 50 hl/ha      **%Alc** 13      **Ph** 3,23

**Alcoholic fermentation** average duration of 12 days

**Ageing** Aged in barrels (225 and 400L) and foudres (33 and 55 hl) for 10 months on lees with stirring (25% new barrels).

**Blending** 68% Sauvignon blanc, 32% Sémillon

**Bottling** novembre 2024

**Production** 165 000 bottles

**Tasting note**

"This wine has a pale yellow color with translucent highlights. The nose reveals floral aromas of lilac and hawthorn, followed after aeration by fruity notes of lemon, grapefruit and passion fruit, illustrating the aromatic richness of the grapes from the Carbonnieux terroir. On the palate, the attack is fresh, supported by straightforward acidity, with a dense, fleshy finish marked by lemony notes. This 2023 vintage, well-balanced between Sauvignon and Semillon, combines freshness and aromatic complexity thanks to ideal weather conditions."