

CHÂTEAU CARBONNIEUX

GRAND CRU CLASSÉ DE GRAVES PESSAC-LÉOGNAN

WHITE 2024

We are custodians of excellence. Château Carbonnieux is a land of Graves, the largest wine estate in the Pessac-Léognan appellation of the Bordeaux region, shaped by seven centuries of history. We are a family, the Perrin family, cultivating a passion for beauty and refinement for four generations. Modern yet authentic, our white wine is the soul of Carbonnieux. Tasting the wines of Château Carbonnieux is a journey through its rich history.

The 2024 vintage was marked by cooler-than-average temperatures. This year places even greater emphasis on the concept of vintage and terroir in the production of our wines. This vintage clearly illustrates the impact of the season on our wines, constantly pushing us to adapt. A special mention goes to the white wines produced in 2024.

The year began with a very early budburst at the end of March. Spring was cool and wet, which slowed down the vine's growth cycle. Flowering took place at the end of May during a break in the weather, allowing for good cluster formation. Issues such as coulure and millerandage were minimal in our area.

The summer proved favorable to beneficial water stress, thanks to the precipitation levels recorded during winter and spring, while episodes of extreme heat remained limited. Veraison began in the first week of August, gradually erasing the early lead gained at budburst as the season progressed. The vine's moderate activity allowed for a slow degradation of acids and a gradual accumulation of sugars—conditions particularly favorable for the white grape varieties, which show a beautiful acid-sugar balance.

The harvest of our white grapes began on September 2nd and ended on September 18th.



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

Terroir deep Garonne gravel with clay-limestone subsoil

Average vine age 30 years (white vineyard) / **Planting density** 7200 vines / ha

Viticultural practices

- 100% sustainable farming (no synthetic pesticides or herbicides)
- Single contiguous vineyard block
- Plot by plot management through to the end of aging
- Member of the Bordeaux Environmental Management System (SME)
- Certified HVE3 (High Environmental Value) since 2017

Harvest dates

Sauvignon blanc from September 2nd to September 19th 2024

Sémillon from September 11th to September 18th 2024

Harvesting manual harvest with double berry selection (on the vine and on the sorting table). Grape cooling if necessary. Whole bunches or destemmed depending on the parcel.

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

Alcoholic fermentation average of 12 days

Aging aged for 10 months on fine lees in barrels (225L and 400L) and large oak casks (30 and 50hl), with bâtonnage (25% new oak barrels)

Blending 67% Sauvignon blanc, 33% Sémillon

Yield 40 hl/ha **%Alc** 12.5 ° **pH** 3,1

Bottling end of 2025

Production 160 000 bottles

Tasting notes

"The wine displays a pale yellow color, bright and clear. The initial nose opens with fresh and delicate notes of yellow lemon, verbena and mint. With aeration, the aromatic profile gains in complexity, revealing riper fruit aromas reminiscent of white peach, joined by hints of grapefruit. On the palate, the attack is lively and refreshing, offering fine tension. The mid-palate shows a balanced and harmonious density. The finish is fresh and persistent, lingering with a pronounced return of grapefruit aromas. This vintage, shaped by a slow and gentle maturation, expresses the full aromatic finesse and the signature style of Carbonnieux wines."