

# CHÂTEAU CARBONNIEUX

## GRAND CRU CLASSÉ DE GRAVES PESSAC-LÉOGNAN

### RED 2023

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 2023 vintage was marked by weather conditions that were relatively in line with 30-year averages. Budburst began at the end of March, followed by a brief cold spell in early April. Late pruning and protective measures helped minimize damage. Spring was warm, with precipitation close to average levels. Cluster emergence was promising, and flowering, which began on May 18th, benefited from favorable summer-like conditions.

High disease and pest pressure was observed due to high humidity levels and mild nights during the early summer months. However, these threats were effectively contained thanks to the vigilance of our vineyard team. Green harvesting allowed us to remove damaged clusters, with no significant impact on the final yield.

Summer rainfall remained average, with moderate temperatures until mid-August. The heatwave conditions during the last two weeks of August and early September encouraged optimal ripening.

The harvest of our red grapes began on August 13th and concluded on October 5th.



**Vineyard surface** 100 hectares / **Red grape area** 55 hectares

**Terroir** deep Garonne gravel with clay-limestone subsoil

**Average vine age** 26 years (red vineyard) / **Planting density** 7200 vines/ha

#### Viticultural practices

- 100% sustainable farming (no synthetic pesticides or herbicides)
- Single contiguous vineyard block
- Member of the Bordeaux Environmental Management System (SME)
- Certified HVE3 (High Environmental Value) since 2017

#### Harvest dates

Merlot, September 13th - 26th 2023

Petit Verdot / Cabernet Franc, September 20th -26th 2023

Cabernet Sauvignon, September 21st - October 5th 2023

**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.

**Alcoholic fermentation** average of 15 days, fermentation carried out in temperature-controlled stainless steel tanks at 26/ 27°C

**Maceration** 3 to 4 weeks with extraction by pump-overs

**Aging** aged in Bordeaux barrels for 12/ 15 months, 40% of new oak barrels

**Blending** 55% Cabernet Sauvignon, 33% Merlot, 7% Cabernet franc, 5% Petit Verdot

**Yield** 40 hl/ha      **%Alc** 14,00      **pH** 3,64

**Bottling** May 5th 2025

**Production** 192 000 bottles

#### Tasting notes

“The wine displays a velvety, variegated robe of ruby color with a hint of violet. The first nose is powerful yet very refined. It reveals the full promise of this wine through a fruity bouquet with notes of cherry, and floral hints of peony. After a few moments, the aromas intensify, revealing distinct notes of dark fruits like blueberry. This aromatic profile already showcases the rich and elegant expression of the 2023 vintage. On the palate, the attack is smooth and textured, with a dense and balanced mid-palate. The aromas detected on the nose are clearly present. The finish is long and fruity. This wine embodies the characteristics of a great Pessac-Léognan, striking a perfect balance between texture, density, and smoothness on the palate.”