

CHÂTEAU CARBONNIEUX

Grand Cru Classé de Graves

Pessac - Léognan

WHITE 2021



2021, Against all odds

Climate data

The 2021 vintage will leave a great feeling of pride in the memories of our winegrowers because of the need to thwart the ugly tricks of Mother Nature.

The first buds had barely come out, when Bordeaux suffered ten icy nights between April 7 and 18 which forced our teams to stay awake to control the risk of frost in the vines. With the help of fires of straw at the most critical moments, the losses recorded were minimal. At Carbonnieux, the riskiest nights were April 7 and 8 (-5° C at the lowest).

After this difficult phase, the vines grew slowly but surely thanks to pleasant weather in mid-spring. In mid-June the weather deteriorated with heavy rains which triggered an attack of mildew, fortunately confined to the leaves on most grape varieties. Only the Merlots grown organically and pruned late suffered a little.

The typically oceanic summer protected the vines from the extreme heat but caused continuous high disease pressure.

The rigor of our viticultural practices, throughout the year, both on the soil and on the vines, made a real difference this year because it helped to prevent the contagion of strains such as mildew or others. The pickers harvested very fine grapes with everything one could wish for: sugar, acidity, very interesting aromatic notes and decent yields. 2021 is shaping up, against all odds, to be full of promise.

Philibert Perrin's words

« We are progressing each year in our ecological approach, a large majority of the vineyard is now cultivated in accordance with organic specifications or with biocontrol products and the rest of the vineyard is in sustainable agriculture. Despite some difficult weather, this year has confirmed that we made the right choice because today we have the flexibility to use the most respectful and best-suited cultivation methods for each plot »

Wine-tasting

This wine has a beautiful transparent yellow color.

The first nose is very pure, the cool month of August perfectly protected the aromatic potential. The full expression of Sauvignon Blanc on clay-limestone soil is present here exhaling notes of grapefruit and lime blossom. After stirring, always necessary for young wines, the nose develops in aromas around lemony citrus fruits.

The attack is lively, full of freshness, in the mid-palate the wine evolves with the very interesting fat of the Semillon aged on lees and ends with a fresh and dense finish. This continues in the mouth with a remarkable length. Among the aromas of the mouth we again find the citrus fruits, like a candy, perceived on the nose as well as a delicacy that is both floral and fruity.

2021 is in keeping with the line of very fine white Bordeaux vintages .

Appellation

Pessac-Léognan

Vineyard size for the white

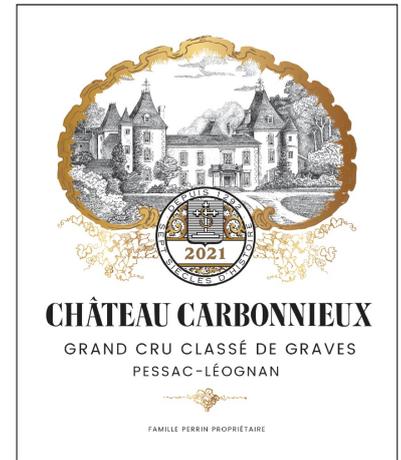
45 ha (112 Acres)

Terroir - Soil

Clay-gravel and clay limestone

Average age of the white vineyard

30 years



Vineyard Management

HVE certified (High Environmental Value) since 2017

Organic farming or Environmental friendly farming for sustainable agriculture (100% without CMR, ED or herbicide - mainly with Biocontrol) - Member of the ISO 14001 certified Bordeaux EMS Association.

« Cot » or « Guyot-poussart » pruning.

Hand disbudding and de-leafing.

Average planting density: 7200 vines/ ha.

Plot by 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 09/02/2021 to 09/14/2021 and Semillon from 09/15/2021 to 09/20/2021

Winemaking - Ageing

Cooling of the harvest

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 - pH - Total Acidity

65% Sauvignon, 35% Semillon - 13% Vol.

pH=3,14 - TA=4,44 g/L H2SO4

Production - Yield

130 000 bottles - 40hl/ha

Bottled between November, 21st and 25th 2022

Sold *En Primeurs* through Bordeaux Negotiants.

Second Wines

La Croix de Carbonnieux

Château Tour Léognan

Œnologist-Cellar Master: Andréa Perrin Vineyard Manager: Freddy Flé Consultant Œnologist: Ch. Ollivier



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