

CHÂTEAU CARBONNIEUX

GRAND CRU CLASSÉ
PESSAC-LÉOGNAN



2023, Resilience and patience

Climatic data

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 the 18th, benefited from favorable summer conditions.

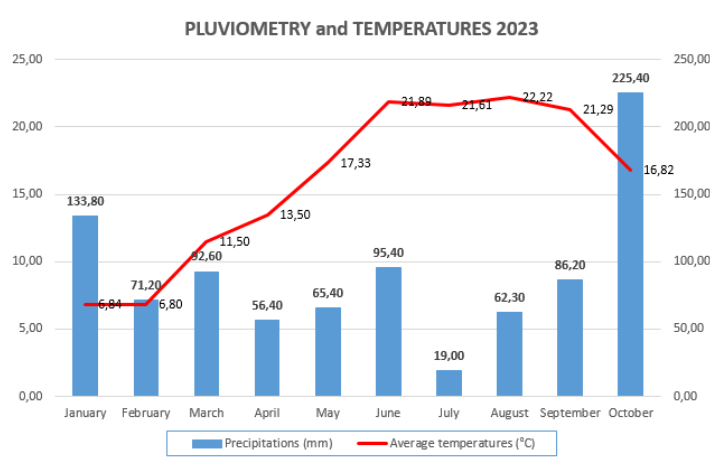
Disease and pest pressure was high, due to the high humidity and mild nights imposed by the early summer months. However, these attacks were contained thanks to the vigilance of our winegrowers. Green harvesting made it possible to eliminate damaged bunches without any noticeable impact on the final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

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

Harvesting began on August 24 and lasted until early October.

Experiments

- Micro vinifications of 12 rows of vines according to 2 vine management criteria::
 - Topping height
 - Leaf thinning
- Continuation of the uprooting/planting program between 3 and 6ha /year



Cultural methods

Vineyard 100% ecoresponsible according to different modalities:

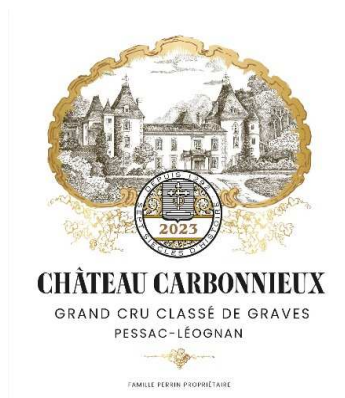
- 100% of vineyard cultivated without CMR, PE, herbicides, mostly in organic control
- ¼ of vineyard area organically cultivated

A single vineyard surrounding the château. Plot-by-plot vineyard management right through to the end of ageing.

Member of SME Bordeaux and HVE3 certified vineyard since 2017

TECHNICAL DATA PRIMEURS 2023

CHATEAU CARBONNIEUX BLANC GRAND CRU CLASSE DE GRAVES



Average age of vineyard: 30 years

Harvest dates:

Sauvignon Blanc: from 08/24/2023 to 09/13/2023

Semillon from 06/09/2023 to 14/09/2023

Manual harvest:

Double selection of berries (on the vine and on the sorting table)

Cooling of bunches if necessary

Whole bunches or destemmed

Pressing: Slow, gentle pneumatic pressing under inert gas. Cold settling

Total number of batches: 35

Yield: 45 hl/ha

%Alc: 13 % **pH:** 3.18

Fermentation: Average fermentation kinetics = 12 days in barrels (225 and 400L) or foudres (30 and 50hl)

Bottling date: from 31/08/2023 to 20/09/2023

Aging: 25% new oak - approx. 10 months with stirring of the lees

Blend: 65% Sauvignon blanc, 35% Sémillon

Bottling: end 2024 (forecast)

1st printing of the 2023 vintage

« The 2023 vintage was produced in 2 stages, with a climatically difficult viticultural season. Despite these challenges, it produced some very interesting wines, both white and red. For white wines, a relatively cool summer enabled optimal ripening of the grapes and preserved the freshness of the aromas. As for red wines, successive periods of warmth at the end of August and beginning of September favored grape ripening, giving them an ideal level of maturity.

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

CHATEAU CARBONNIEUX ROUGE GRAND CRU CLASSE DE GRAVES



Average age of vineyard: 26 years

Harvest dates:

Cabernet sauvignon from 09/21/2023 to 10/05/2023

Merlot from 09/13/2023 to 09/26/2023

Cabernet franc and Petit Verdot on 20 and 26/09/2023

Hand-picked:

Triple selection of berries (on stalk and sorting table before and after destemming)

Total number of batches: 32

Yield: 40 hl/ha

%Alc: 14 % **pH:** 3.64

Fermentation: Fermentation kinetics = 20 days in temperature-controlled stainless steel tanks

Bottling date: from 05/12/2023 to 05/01/2024

Aging: 40% new oak, in Bordeaux barrels - 15 to 18 months

Blend: 55% Cabernet Sauvignon, 33% Merlot, 7% Cabernet franc and 5% Petit Verdot

Bottling: spring 2025 (forecast)

Andréa PERRIN – Œnologue