

CHÂTEAU CARBONNIEUX

Grand Cru Classé De Graves

Pessac - Léognan

RED 2015



2015 The magic of «5»

Climate data

The growth cycle of the vines has progressed magnificently thanks to almost perfect weather at the right time. The 2015 vintage was sunny and early.

The budburst was rather late and very homogeneous, the flowering quick and very homogeneous too. Then a warm and dry month of July was ideal for a good start for the grape bunches. At the beginning of August rain came to replenish the vines and resulted in colour changing between 7 and 10 August.

Due to the favourable weather of the year in general and the harvest in particular, grapes of superb quality were harvested. Berries remained small throughout the grape ripening process and resulted in low yields.

Wine Tasting

The colour is deep, intense, almost crimson. The nose is expressive and fruity. On the palate, the attack is fresh, then evolves towards a generous tannic structure, characteristic of great wines with ageing potential. The majority of cabernet sauvignon in the blend provides volume and a remarkably long finish. The merlot and the petit verdot add aromatic complexity and a certain delicacy to the wine.

Innovations in 2015 :

- Installation of a weather station in the château vineyards.
- New pruning method to better respect the sap flow.



Appellation

Pessac-Leognan

Vineyard size for red wine

50 ha (=124 acres)

Terroir/Soil

Deep gravels and clay



Average age of the red vineyard

26 years

Vineyard management

Environmentally friendly farming for sustainable agriculture
(Member of the 1st ISO 14001 certified Bordeaux EMS Association)

1 organic control plot.

Guyot-poussart and cordon pruning/de-leaving/green harvest

Planting density: 7200 vines/ha

Plot management in the vineyard and the cellar

Harvest

Hand picking only

Berry selection while picking and twice on sorting tables

Merlot from 17/09 to 25/09

Petit Verdot on 21/09 and Cabernet Franc on 25/09

Cabernet Sauvignon from 28/09 to 08/10

Winemaking - Ageing

Fermenting in temperature-controlled stainless-steel vats

Ageing in oak barrels - 15 to 18 months (35-40 % new oak)

Blending - %Alc

60% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot - 14°

Production - Yield

180 000 bottles - 40hl/ha - Bottling May 2017

Sold through Bordeaux Negoce

Second wines

La Croix de Carbonnieux

Château Tour Léognan



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