

# CHÂTEAU CARBONNIEUX

Grand Cru Classé De Graves

Pessac - Léognan

**RED 2016**



## 2016 Happiness for a winemaker

### Climate data

Vintages both exceptional in quality and generous in quantity are very rare. Yet 2016 is one of them.

By good luck, the flowering in Pessac-Léognan took place in good, dry weather, despite the abundant spring rains. The long, hot, sun-drenched summer had remained reasonable temperatures. Thanks to water reserves built up during wintertime, the vines surprisingly did not suffer from the long absence of summer rain. The harvest started on a date perfectly within the norms with vines in an exceptionally good state of health thanks to the dryness during the summer. The picking of the reds could be spread out in time so as to benefit from the generous rays of sun at the beginning of autumn.

### Wine- Tasting

The colour has both a deep and shimmering intensity. The nose is a very subtle mix of black fruits, spices and empyreumatic notes. The attack on the palate is silky, delicate, smooth. The mid-palate is full-bodied, structured and concentrated. The pleasure rises to a crescendo throughout the tasting and finishes with a remarkable length on the palate. 2016 is definitely in the big league!

### Innovations in 2016 :

- Acquisition of a cooling unit for white grapes
- A restyling of the grape reception cellar
- A new website [www.carbonnieux.com](http://www.carbonnieux.com).



## 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

Disbudding/de-leafing/hand 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 28/09 to 5/10

Cabernet Franc on 6/10 and Petit Verdot on 10/10

Cabernet Sauvignon from 7/10 to 18/10

## Winemaking - Ageing

Fermenting in temperature-controlled stainless-steel vats (3-4 weeks)

Ageing in oak barrels - 16 to 18 months (35-40 % new oak)

## Blending - %Alc

50% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc,

5% Petit Verdot - 13.5°

## Production - Yield

180 000 bottles - 45hl/ha - Bottling May 2018

Sold through Bordeaux Negoce

## Second wines

La Croix de Carbonnieux

Château Tour Léognan



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