

# CHÂTEAU CARBONNIEUX

Grand Cru Classé De Graves

Pessac - Léognan

## WHITE 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 pale yellow. The nose is both delicate and expressive, with a true sauvignon identity. On the palate, the attack is greedy with a delightful lemon freshness. The mid-palate is full and the slight vanilla hints of the oak harmoniously accompanies the floral character. Fullness and length in the mouth complete the qualities of this "magic" vintage.

### Innovations in 2015 :

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



## Appellation

Pessac-Léognan

## Vineyard size for white wine

42 ha (= 110 acres)

## Terroir/Soil

Clay-gravel and clay-limestone

## Average age of the white vineyard

28 years

## Vineyard management

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

«Cot» or «Guyot-poussart» pruning

Planting density : 7200 vines/ha

Plot management in the vineyard and the cellar

## Harvest

Hand picking only

Berry selection while picking and on sorting table

Sauvignon blanc from 27/08 to 09/09/2015

Semillon from 09/09 to 15/09/2015

## Winemaking - Ageing

Gentle and slow pressing using inert gas - Cold clarification

Fermenting and ageing in oak barrels (2 volumes) and oak vats

25 % new oak - 10 months with lees stirring

## Blending - %Alc

80% Sauvignon, 20% Semillon - 13°

Firmed by Eric, Christine, Philibert Perrin (owners), Christophe Ollivier (Consulting oenologist), Romain Racher (Oenologist), Frédéric Magniez (vineyard manager)

## Production - Yield

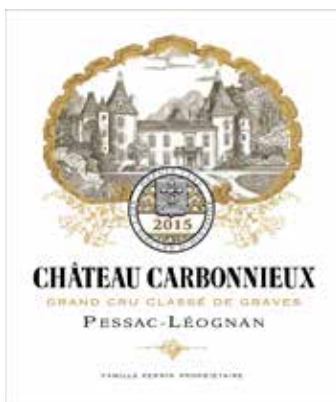
150 000 bottles - 40hl/ha - Bottling Oct. 2016

Sold through Bordeaux Negoce

## Second Wines

La Croix de Carbonnieux

Château Tour Léognan



## CHATEAU CARBONNIEUX

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