

CHÂTEAU CARBONNIEUX

Grand Cru Classé De Graves

Pessac - Léognan

RED 2017



2017, A vicious start

Climate data

Nature can sometimes be very ungrateful. In the blink of an eyelid it can take back what it gave so generously the previous year. At the end of April 2017, although the full moon had waned, the temperature dropped very low for three consecutive nights. This incident, that could be called exceptional, caused damage in all the vineyards of France and Pessac-Léognan was not spared. Château Carbonnieux which is usually not very frost-riven thanks to its orientation on the top of a fine hillock was nevertheless affected in the clay-limestone areas dedicated to the white varieties and the merlots. The resulting yields were low but fortunately of very fine quality.

Tasting

The nose is very fruity, we easily guess cherry, blackcurrent, and blackberry. This fruity freshness which is also present on the palate stimulates and lengthens the fine and velvety tannins. The finish is highlighted by shades of cloves and eucalyptus. The wine is well-balanced and silky.

Innovations

- Obtaining HVE 3 certification (High Environmental Value at level 3)
- Biodiversity study, inventory of small animals throughout the vineyard
- New tractor and tools for precision viticulture (directional anti-drift nozzle, micro-localised propulsion...)
- Planting of a green manure crop (oats) between the rows in some plots, to nourish and aerate the soils in a natural way.

Appellation
Pessac-Léognan

Vineyard size for red wine
50 ha (124 acres)

Terroir/Soil
Deep gravels and clay

Average age of red vineyard
26 years old



Vineyard management
Environmentally friendly farming for sustainable agriculture (Member of the 1st ISO 14001 certified Bordeaux EMS Association), HVE 3 certificated (High Environmental Value at level 3) / 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 12/09 to 21/09
Cabernet Franc on 21/09 and Petit Verdot on 20/09
Cabernet Sauvignon from 25/09 to 02/10



Winemaking - Ageing
Fermenting in temperature-controlled stainless-steel vats (3-4 weeks) with pumping-over
Ageing in oak barrels - 16 to 18 months (35-40 % new oak)

Blending - Alcohol content
65% Cabernet Sauvignon, 30% Merlot, 3% Cabernet Franc, 2% Petit Verdot
13,5% Vol.

Production - Yield
160 000 bottles - 35hl/ha - Bottling from May 20 to 24, 2019
Sold «en primeurs» through Bordeaux Negoce

Second wines
La Croix de Carbonnieux
Château Tour Léognan

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