

CHÂTEAU CARBONNIEUX

Grand cru classé de Graves

PESSAC - LEOGNAN



The 2015 vintage en Primeur

2015, The magic of 5 ?

Everyone remembers the mythical 1945, 55, 75 or more recently 85, 95 and 2005. Watch out! 2015 might follow the ten-year rule for the marvellous vintages that Bordeaux has produced in years ending in 5.

Eric Perrin's words:

« 2015 puts smiles on our faces, it is the dream vintage in terms of quality and weather, white and red batches, in barrels today, confirm the promise we had already predicted during the harvest. However, the heat of July prevented the growth of certain berries and the yields are lower than expected. The tastings of the blends we have just finished suggest a beautiful vintage worthy of the best years....»

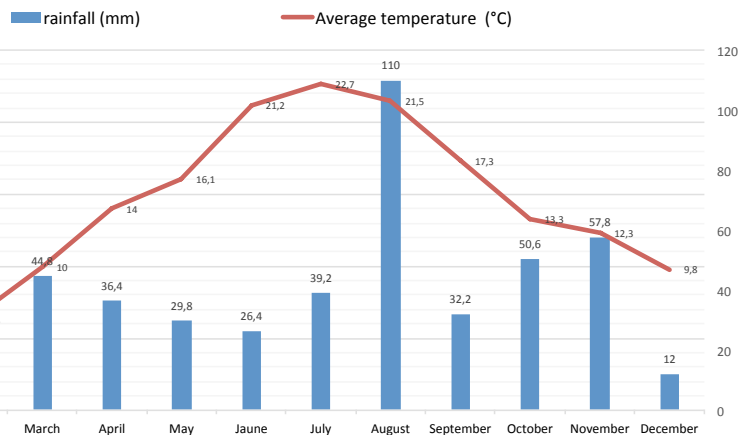
On the vineyard side in 2015

The growth cycle of the vines has progressed magnificently thanks to almost perfect weather at the right time.

The budburst was rather late (around 8 April) and very homogeneous, probably due to hot conditions in this period that favoured a continuous flow of sap. The generally sunny spring resulted in a very even flowering around 2 June. This was followed by a warm and dry July, ideal for the early summer tasks (green harvest, de-leafing, disbudding...). Just as the plants could have started to show signs of stress, a good quantity of rain at the beginning of August replenished the vines and resulted in véraison between 7 and 10 August.

Beginning of the harvest on 27 August for the Sauvignon blanc, followed immediately after by the Semillon. Continuation with the red varieties from 17 September for the Merlot interrupted by some breaks to wait for the best possible maturity of each plot. The picking of the Cabernet Sauvignon started by 25 September. The very favourable harvest weather allowed to gather grapes of superb quality.

RAINFALL AND TEMPERATURE in 2015



Vineyard size :

42 ha (=110 acres) white varieties

50 ha (=124 acres) red varieties

On the first day, grape pickers are trained on our methods of berry selection, they are split into 2 teams of 40 people.

At the winery, 2 separate receiving lines provide flexibility in plot management and harvesting at full maturity.

Characteristics of this vintage:

White

The 2015 vintage was sunny and early, favouring low levels of acidity. This has resulted in a pleasant sense of roundness and sweetness. Nevertheless, the acidity remained sufficient, thanks to cool nights in August, to ensure a good structural and aromatic balance. The batches tasted show a very even and promising character.

Red

The weather conditions for this vintage were extremely favourable for the production of very high quality grapes. The most favourable factor was the absence of rainfall between flowering and véraison in the summer. This resulted in water stress and therefore the formation of small berries, rich in tannins and anthocyanins. After fermentation, all the wines have deep colour; fleshy and powerful on the palate and with black fruit aromas. All the signs of an exceptional vintage.

Technical news in 2015:

- During the winter, training of the pruners and setting up a new pruning system (GUYOT POUSSART) for the Cabernet Sauvignon and Sauvignon Blanc varieties to make the vines more durable, reduce mortality (from esca disease) and improve production quality.
- Installation of a weather station in the château vineyards so as to refine analyses and forecasts and put in place even more integrated and personalised agriculture for each parcel.
- A third new press using inert gas for the processing of the white grapes.

Philibert PERRIN's words: «Since the death of our father Antony, we are tripling our efforts with my brother and my sister to bring a new impetus to CARBONNIEUX. We are very proud because 2015 has been the result of this work in all areas. In addition to this very promising vintage, we received two great rewards :

We have been **accepted in the first ISO 14001 certified Bordeaux EMS (Environmental Management System) association**. This integration officially confirms our will to practise the most accurate and sustainable possible agriculture while ensuring the safety of our employees and confirming the identity of our wines.

And on a completely different level, we have also been **winners of the Best of Wine Tourism and even won gold in the "architecture and landscape" category**. It is a bit like an Oscar for wine and it is also a way to tell our visitors how much we enjoy welcoming them at Carbonnieux.. »



CHÂTEAU CARBONNIEUX

2015 Vintage TECHNICAL DATA



Château Carbonnieux WHITE (grand cru classé)

Viticultural methods:

Plot management with environmentally-friendly farming (member of SME Bx, ISO14001 certified)

Harvest dates:

Sauvignon Blanc from 27/08 to 09/09

Semillon from 09/09 to 15/09

Hand picking:

with several passes through the vineyard

Double berry selection (while picking and on sorting table)



Pressing: slow and gentle under inert gas

Light skin contact if needed

Number of batches: 26

Yield: 40 hl/ha

%Alc: 13.1 - pH: 3.29 - TA: 4.5

Fermentation: in barrels, average time 8 days

Date of filling: from 04/09 to 21/09

Ageing: 25% new oak, with lees stirring
3 different volumes – About 10 months

Blending: 75% Sauvignon, 25% Sémillon

Château Carbonnieux RED (grand cru classé)

Viticultural methods:

Plot management with environmentally-friendly farming (member of SME Bx, ISO14001 certified)

Harvest dates:

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

Hand picking:

Triple berry selection

(while picking then on sorting table before and after destemming)

Number of batches: 23

Yield: 40hl/ha

%Alc: 13.6 - pH: 3.68 - TA: 3.6

Fermentation: in temperature-controlled stainless-steel vats
average time 9 days

Date of filling: from 2/11 to 18/12

Ageing: 30% new oak, in Bordeaux barrels, 15 to 18 months

Blending: 52% Cabernet Sauvignon, 40% Merlot, 8% Petit Verdot

