

Technical Sheet Primeurs 2021



CHÂTEAU CARBONNIEUX

GRAND CRU CLASSÉ DE GRAVES
PESSAC-LÉOGNAN

ÉCHANTILLON

MILLÉSIME :

PRÉLEVÉ LE :

Owners: **Famille Perrin**

General Managers: **Éric & Philibert Perrin**

Cellar Master: **Andréa Perrin**

Crop Manager: **Freddy Flé**

Business Manager: **Marc Perrin**

Consultant: **Christophe Ollivier**

Vineyard Management

Vineyard in one piece surrounding the chateau
Plot management with environmentally-friendly farming
and organic farming **on 25% of the estate.**

Member of SME Bordeaux, **ISO14001 certified, since 2011 & HVE3 certified since 2017** (High Environmental Value).

CHÂTEAU CARBONNIEUX WHITE

GRAND CRU CLASSÉ DE GRAVES PRIMEURS 2021

Total surface: 45 hectares (111,2 acres)

Average age: 30 years old

Harvest date

Sauvignon Blanc from 02/09/2021 to 14/09/2021

Semillon from 15/09/2021 to 20/09/2021

Hand picking only

Double berry selection (while picking and on sorting)

Cooled bunches if necessary - whole or destemmed bunches

Pressing: slow and gentle pneumatic pressing under inert gas ; Cold clarification

Number of batches : 28

Yield: 40 hl/ha

%Alc: 13,5

PH: 3,2

TA: 4,5 g/l

Fermentation : in oak barrels (225 and 400 L)
And oak vats (30 and 50 hl)

Date of filling : from 10/09/2021 to 27/09/2021

Ageing: 25% new oak - 10 months with lees stirring

Blending 67% Sauvignon, 33% Semillon

Bottling : end of 2022 (forecast)

Second Label: Croix de Carbonnieux, Château Tour-Léognan

CHÂTEAU CARBONNIEUX RED

GRAND CRU CLASSÉ DE GRAVES PRIMEURS 2021

Total surface: 55 hectares (136 acres)

Average age: 25 years old

Harvest date

Merlot from 21/09/2021 to 04/10/2021

Petit Verdot the 30/09/2021,

Cabernet Franc the 06/10/2021

Cabernet Sauvignon from 05/10/2021 to 14/10/2021

Hand picking only

Triple berry selection
(while picking, on sorting table before and after destemming)

Number of batches : 30

Yield: 40 hl/ha

%Alc: 13,5

PH: 3,7

TA: 3,6 g/l

Fermentation : in temperature-controlled stainless-steel vats. Average time 10 days.

Date of filling : from 15/12/2021 to 12/01/2021

Ageing: 40% new oak, in Bordeaux barrels 15 to 18 months

Blending : 58% Cabernet Sauvignon, 28% Merlot, 7% Cabernet Franc, 7% Petit Verdot

Bottling : spring 2023 (forecast)

Second Label: Croix de Carbonnieux, Château Tour-Léognan



CHÂTEAU CARBONNIEUX

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