

CHÂTEAU CARBONNIEUX

GRAND CRU CLASSÉ
PESSAC-LÉOGNAN

WHITE 2022

Context of the vintage

The vegetative cycle began with a rather early budburst around March 20, quickly followed by a series of morning frosts in the very first days of April. Late pruning and frost control by our winemakers saved the vineyard. We will have to deplore a loss of 2 to 3%. Bunch emergence is **promising** and flowering is proceeding in **very good conditions**.

Heavy rainfall in June gave way to **exceptionally dry and hot** July and August, allowing treatments to be totally suspended until the harvest. Thanks to these weather conditions, "disease" and "pest" pressures were almost non-existent.

The vines were able to protect themselves by blocking their development and **didn't really suffer from the heat**. Only the young vines showed signs of weakness. The grapes lacked water, were unable to "fill out", and berries remained **small and concentrated**. Yields are therefore low in 2022, but the quality level is very high.

Harvesting began **on August 16** and continued under superb conditions **until September 23**.

Innovations

- Leaf thinning/shrubbing/trimming trial with different methods to understand the effects on alcohol levels.
- Continuation of the vineyard renewal program (4.5 ha of Sauvignon and 0.5 ha of Semillon)

Cultivation method

- 100% of vineyards cultivated without CMR, PE, herbicides, mainly using biocontrol.
- 1/4 of surface area organically cultivated
- Single vineyard surrounding the château. Plot-by-plot vineyard management until the end of ageing.
- Member of SME Bordeaux, ISO14001 certified since 2011 and HVE-certified vineyard since 2017

« The resilience of a healthy vine will always amaze us. This year, with its particularly sustained temperatures and drought, the vineyard in a way "blocked" its vegetative development by slowing down its cycle and the ripening of the grapes, in order to protect itself and avoid exhaustion of the plant ».

Freddy Flé – Vineyard Manager

WHITE 2022

TECHNICAL INFORMATION

Owners: Perrin Family

White surface: 45 ha

Average age of vines: 30 years of age

Harvest date:

- Sauvignon Blanc from 16/08/2022 to 25/08/2022
- Semillon from 26/08/2022 to 01/09/2022

Hand-picked harvest: Double selection (in the vineyard and on the sorting table). Bunch cooling if necessary. Whole bunches or destemmed.

Pressing: slow, gentle pneumatic pressing under inert gas.
Cold settling

Yield: 30 hl / ha

%Alc: 13.5 **PH:** 3.1

Fermentation: Around 12 days

Ageing: in barrels (225 and 400L) and foudres (33 and 55 hL)

10 months on lees with stirring for 10 months (25% new wood)

Blend: 60% Sauvignon Blanc, 40% Semillon

Bottling: November 2023

Tasting notes:

Extreme weather conditions throughout the summer forced us to start harvesting the white grapes on August 16 and end on September 1, with a speed and homogeneity of ripeness rarely observed. Preserving the Carbonnieux style was a major factor in the rate at which the whites were picked, Sauvignons were saved by their presence on cool terroirs, Semillons are concentrated and lively.

