

Eng



2024

Primeurs

*"Instability is the only basis for life.
Balance is just a moment, a suspension
between two states of disorder."*

_PAUL VALÉRY

2024 *en primeurs*

This was the year when... You had to have a bit of bottle. Handle the challenge over the long haul, with patience and composure.

It rained, rained and rained again. From October to October, 1,400 mm of water fell from the sky. The vines were saturated on their surface. Member of our technical team had to become marathon runners when they realised that the weather was going to transform an early vintage into a late one. And every day brought another challenge and another opportunity. In the face of such adversity, every opportunity had to be considered and seized.

The lack of uniformity in the crop emerged as a lever. The last miles will be decisive: going out to find each bunch, in each plot, picked and accepted in all its fragility. In the cellar, all sorting techniques were applied and selection was uncompromising, focusing on the ripeness of each berry and the expression of each place. With whole bunches, we gain in texture, sweetness and freshness.

The ageing and blending phases were designed to gain depth without losing the aromatics, with winemaking choices built around bitterness. We cling to the nobility of this palette, the drinkability it confers to the wines, thanks to the tannins that enhance the aromas and the flesh of the fruit.

C DES CARMES HAUT-BRION

A nose that develops in waves.
Tender fruit, delicate strawberries,
raspberry and roasted pepper. White pepper.
The delicacy of the Cabernets runs through the
whole, which stretches out, like fine, supple
fibres. Bitters at the boundary between citrus
and spice flavours, timut pepper.

Harvest dates: 25 September to 10 October 2024
Whole bunches: 29%
Blend: 62% Cabernet Sauvignon, 37% Merlot,
1% Petit Verdot
Analysis: 12.9% alc. vol. - pH 3.55
Ageing (in progress): 25% new barrels,
50% vats of 30hl, 25% amphoras.

CHÂTEAU LES CARMES HAUT-BRION

If it were a shape,
it would be a diamond;
a compact attack, taking shape, refocusing.
Black cherry nose, crème de cassis.
Evoking pine forest, resin, smoke.
Between flower and root, iris bulb, violet.
And a saline note on the finish.

Harvest dates: 17 to 27 September 2024
Whole bunches: 52%
Blend: 48% Cabernet Franc, 29% Cabernet
Sauvignon, 23% Merlot
Analysis: 13.2% alc. vol. - pH 3.61
Ageing (in progress): 70% new barrels,
19% vats of 18hl, 11% amphoras.

Balance, tension and harmony. Beauty often comes by a miracle, in a balance, a thread stretched between two chasms. Between two silences, between two clouds, between two gestures: “Walking on a high-wire isn’t about defying gravity, it’s about conversing with it. Every step is a negotiation between the void and the will” (Philippe Petit. To reach the clouds). Being a winegrower is like being a high-wire walker. In search of balance, both on the outside, with the vines faced with the weather, and on the inside, with the structure and sequence that we look for in a wine.

After discussions around a tasting with Guillaume Pouthier and Guillaume Deschepper. Primeur samples_February 2025.