

2022 en primeur

This was a year of... Waiting. Patience. Worry. Wonder.

The vintage started quietly in the autumn, and with it the first phase of waiting. Waiting for rain. A phase that was to be very important for what followed. On the surface, everything seemed calm. But underground, the vine sensed from the lack of rainfall that it needed to dig deep to find water. And to develop its root system.

The first buds burst in mid-March. All in all, this was quite “normal”. We could still talk of mild weather. Until May, when heat and drought set in, making it feel more like July. At the time, we were not to know that these weather conditions would last for four months. We anticipated by taking care of every corner of the vineyard, relying on our now very precise knowledge of each plot.

We were worried, looking at the sky and hoping for a storm. Respite, for the vines and for the winegrowers, came with the rains in mid-August.

The harvest went smoothly, with unlimited choice of when to pick. The bunches were superb: the stems woody, the berries ripe on all sides, the seeds perfectly mature. We plunged them whole into the vats! In the cellar, it was time to take a step back, to adopt a light touch, because everything was there: pulp, richness, power, volume.

C

DES CARMES
HAUT-BRION

Immediately fresh on the nose,
Blackcurrant jelly,
Quinquina, Italian bitters,
Filigree structure,
Such fine-grained tannins,
Delicate restraint.

Harvest dates: 12 Sept. to 5 Oct. 2022
Whole bunches: 30%
Blend: 60% Cabernet Sauvignon,
39% Merlot, 1% Petit Verdot
Analysis: 13.5% alc. vol. - pH 3.60
Ageing (in progress): 20% new barrels,
70% 30hl casks, 10% amphoras

CHÂTEAU
LES CARMES
HAUT-BRION

The raised form, the high curve,
And this roll, which lasts forever...
Taut tannins,
Chalk, Light rose,
Bitter almond, Muscat-like notes,
Heat and aromas of pepper,
And energising mint.

Harvest dates: 5 to 20 Sept. 2022
Whole bunches: 70%
Blend: 40% Cabernet Franc,
34% Cabernet Sauvignon, 26% Merlot
Analysis: 13.5% alc. vol. - pH 3.64
Ageing (in progress): 70% new barrels,
20% 18hl casks, 10% amphoras

2022_A solar vintage, but the wine exceptionally different. The diversity of the plots, and hence the situations in our vineyard, reveals a wonderful palette of nuances. Proof of the brilliance and wonder that is possible from “less”. Focus on the essentials. Every day we are reminded of this quest. Grapes that reveal the deep nature of the place, that carry the life force, the freshness despite the summer heat. The vine shows us how it has reacted to the harshness of the climate with admirable flexibility. This plant shows us how much can be achieved with so little.

After discussions around a tasting with Guillaume Pouthier, Guillaume Deschepper, Sylvie Fleury, Gérard Pallu, François Josselin. Primeur samples_March 2023.



> Playlist
of the vintage:
sound narrative

“God is in the
DETAILS”

MIES VAN DER ROHE