# CHÂTEAU CARBONNIEUX

Grand Cru Classé De Graves Pessac - Léognan

## **WHITE 2017**



## 2017, A vicious start

#### Climate data

Nature can sometimes be very ungrateful. In the blink of an eyelid it can take back what it gave so generously the previous year.

At the end of April, despite its orientation on the top of a fine gravel hillock, Château Carbonnieux was not spared by an exceptionnal severe frost episode which struk all french vineyards. After a cold winter, the temperatures rose rapidly in March maintaining the head start that the vine had acquired, along the whole growth. Green work was more complicated than usual, because of the difference between vines affected (40%) or not by the frost. The whites, very uniform in ripeness, were picked in one go and quickly, because of the low yield.

## Wine-Tasting

The colour is bright and pale yellow. The nose is fruity and rich. On the first nose, citrus fruits and exotic fruits exhale, After stirring a slight vanilla aroma mingles with notes of Semillon, white peach, hazelnut and dry apricot. The attack on the palate is smooth and round. A harmonious balance of sweetness and acidity brings volume in mid palate. The finish is long, delectable and complex.

## Innovations in 2017:

- HVE 3 certification (High Environmental Value at level 3)
- Biodiversity study, inventory of small animals of the ground
- New tractor and tools for precision viticulture
- Planting of a green manure crop (oats) between the rows to better nourish and aerate the soils.



## Appellation

Pessac-Leognan

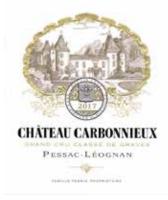
# Vineyard size for white wine

42 ha

### Terroir/Soil

Clay-gravel and clay-limestone

Average age of the white vineyard 28 years



### Vineyard management

Environmentally friendly farming for sustainable agriculture (Member of the 1st ISO 14001 certified Bordeaux EMS Association)

HVE3 labelled

«Cot» or «Guyot-poussart» pruning

Planting density: 7200 vines/ha

Plot management in the vineyard and the cellar

#### Harvest

Hand picking only
Berry selection while picking and on sorting table
Sauvignon blanc from 28/08 to 04/09/2017
Semillon from 30/08 to 11/09/2017

## Winemaking - Ageing

Gentle and slow pressing using inert gas - Cold clarification Fermenting and ageing in oak barrels (2 volumes) and oak vats 25 % new oak - 10 months with lees stirring

## Blending - %Alc

60% Sauvignon, 40% Semillon - 13°

### **Production - Yield**

105 000 bouteilles - 25hl/ha -Bottling Oct. 2018 Sold through Bordeaux Negoce

### Second Wines

La Croix de Carbonnieux Château Tour Léognan



### CHÂTEAU CARBONNIEUX

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