

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 exceptional severe frost episode which struck 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



CHATEAU CARBONNIEUX

Chemin de Peyssardet 33850 Léognan - France

+ 33 (0)5 57 96 56 20

info@chateau-carbonnieux.fr - www.carbonnieux.com