

# HAUT-CARLES 2023



## THE WINE

This exceptional wine shows a superb concentration. Haut-Carles was launched in 1994 to compete with the most prestigious elite wine of Bordeaux. It offers the bright and pure fruit of the Merlot, supported by a subtle touch of oak, a creamy mouth with silky tannins. Gorgeous in its youth, Haut-Carles will allow a complex and harmonious bouquet to emerge as time goes by.

## THE ESTATE

On the hillside of the Fronsac Tertre, just above the Isle river valley, the Château de Carles, fortified at the end of the 14th century, took its present appearance during the French Renaissance. Celebrated by the poet Ronsard, the Château de Carles became a beacon for illustrious thinkers such as Montaigne, La Boétie, Jean-Jacques Rousseau amongst others... In 1900, Senator Guillaume Chastenot de Castaing buys the Château. He is followed by his son Jacques, historian and member of the Académie Française, himself followed by his eldest son, Antoine. In 1983, the family adventure continues with Constance, Antoine's daughter, and her husband Stéphane Droulers. They undertake major works to modernize the operation to allow the vineyard to express the best of itself. Their daughters, Eléonore and Oriane, join the estate's management in 2021, and now embody the 5th generation. The family produces modern and balanced wines, respectful of the outstanding and magical terroir of Fronsac.



## THE VINEYARD

**Appellation:** AOC Fronsac  
**Estate size:** 17 ha  
**Terroir:** Clay and clay-limestone on molasse of Fronsadais  
**Varieties:** Merlot 88%, Cabernet Franc 10%, Malbec 2%  
**Average age:** 35 years  
**Density:** 7.500 plants/ha  
**Sustainable viticulture:** HVE 3 Label, Grassing or tillage ; green harvest ; sustainable agriculture protocols (no herbicides nor insecticides)  
**Yield:** 45 hl/ha  
**Production:** 24.000 bottles

## THE HARVEST

Between September 14 and 26, 2023  
Manual harvest in crates  
Densimetric sorting system

## THE BLEND

90% Merlot  
10% Cabernet Franc

## THE VINIFICATION

Vinification in thermo regulated stainless steel vats

## THE GROWTH

16 to 18 months in French oak barrels (50% new wood)  
Fining with fresh egg white.  
Bottled at the estate

## THE TEAM

**Owner:** SCEV du Château de Carles  
**Managers:** Stéphane Droulers, Eléonore de Lencquesaing and Oriane Sallé de Chou  
**Director:** Yannick Reyrel  
**Oenologist:** Hubert de Boüard