

CHÂTEAU CARBONNIEUX

GRAND CRU CLASSÉ
PESSAC-LÉOGNAN

PRIMEURS 2024

Climatic data

The 2024 vintage was marked by cooler than normal average temperatures.

This year further emphasizes the notion of vintage and terroir in the production of our wines. We earn the trust of our customers by signing our cuvées with a distinctive style, perceptible year after year. This vintage fully illustrates the impact of the season on our wines, pushing us to adapt even further. A special mention for the white wines produced in 2024.

2024 had a very early budburst, at the end of March. Spring was cool and wet, slowing down the vegetative cycle. Flowering took place at the end of May during a lull in the weather, which favored good cluster formation. In our sector, flower abortion and wine spinning were in the minority.

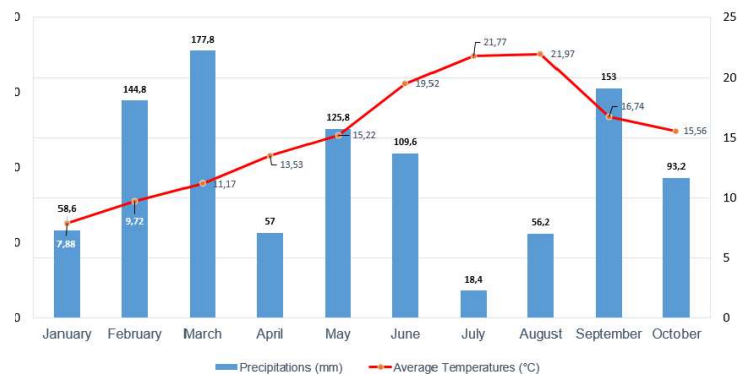
The summer proved favorable for good water stress, thanks to the levels of rainfall recorded during the winter and spring, while heat waves remained limited. Veraison began in the first week of August, losing the lead acquired during bud-break as the season progressed. Moderate vine growth allowed acids to break down slowly and sugars to build up progressively, conditions that were particularly beneficial for white grape varieties with a good acid/sugar balance.

The harvest began with the whites on September 02 and ended with the reds on October 08.

Experiments

- Sauvignon blanc plots managed according to :
 - > Vegetation cover VS full tillage
 - > Leaf thinning techniques
 - > Ripeness of harvested grapes
 - > Separate vinification according to modality
 - > Study of vine vigor (NDVI method, vine shoot analysis, etc.)
- Study of different methods to eliminate phenolic compounds from Sauvignon Blanc musts

PLUVIOMETRY AND TEMPERATURES 2024



Cultural methods

Sustainable agriculture.

A single vineyard surrounding the château, plot-by-plot management from vineyard to blending.

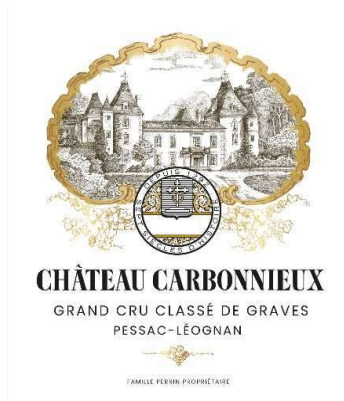
Prophylactic methods (pruning, leaf thinning).

Member of the Bordeaux Wine EMS certified HVE level 3 (Version 4).



TECHNICAL DATA PRIMEURS 2024

CHATEAU CARBONNIEUX WHITE GRAND CRU CLASSE DE GRAVES



Average age of vineyard: 30 years

Harvest dates:

Sauvignon Blanc from 02/09/2024 to 19/09/2024

Semillon from 11/09/2024 to 18/09/2024

Manual harvest:

Double selection of berries (on the vine and on the sorting table)

Cooling of bunches if necessary

Whole bunches or destemmed

Pressing: Slow, gentle pneumatic pressing under inert gas. Cold settling

Total number of batches: 32

Yield: 40 hl/ha

%Alc: 12.5 % **pH:** 3.1

Fermentation: Average fermentation kinetics = 12 days in barrels (225 and 400L) or foudres (30 and 50hl)

Filling dates: From 09/09/2024 to 25/09/2024

Aging: 25% new oak – approx. 10 months with stirring of the lees

Blend: 67% Sauvignon Blanc, 33% Semillon

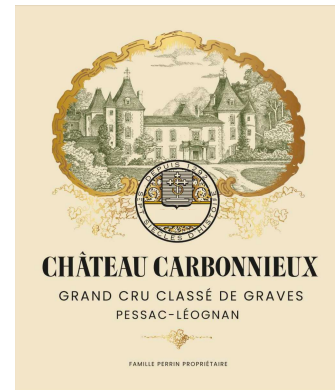
Bottling: End 2025 (forecast)

1st printing of the 2024 vintage

The 2024 vintage looks promising for white wines, thanks to an ideal combination of climatic conditions, marked by a relatively dry and cool summer. This climatic harmony is a source of great satisfaction for Carbonnieux, and augurs well for high-quality white wines. For red wines, we can rely on the rigor of our methods and the specificity of our terroir. The combination of Cabernet Sauvignon on the gravel and Merlot on the clay enables us to adapt to the different conditions offered by each vintage. The year 2024 will remain a landmark for the young technicians, as it underlines the importance of certain viticultural practices that we implement: splitting the vines, thinning out the leaves and working the soil. These gestures, the fruit of meticulous know-how, play a decisive role in obtaining grapes of good ripeness and quality, essential to making wines that reflect the commitment and hard work of our entire team.”

Andréa PERRIN – Œnologue

CHATEAU CARBONNIEUX RED GRAND CRU CLASSE DE GRAVES



Average age of vineyard: 26 years

Harvest dates:

Merlot from 19/09/2024 to 27/09/2024

Cabernet franc and Petit Verdot on the 27/09/2024

Cabernet sauvignon from 28/09/2024 to 08/10/2024

Manual harvest:

Triple selection of berries (on stalk and sorting table before and after destemming)

Total number of batches: 35

Yield: 40 hl/ha

%Alc: 13 % **pH:** 3.6

Fermentation: Fermentation kinetics = 20 days in temperature-controlled stainless steel tanks

30 days of maceration in total

Filling dates: From 09/12/2024 to 24/12/2024

Aging: 30% new oak, in Bordeaux barrels – 14 months

Blend : 60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet franc and 5% Petit Verdot

Bottling: Spring 2026 (forecast)