CHÂTEAU CARBONNIEUX Grand Cru Classé de Graves Pessac - Léognan

WHITE 2020



2020, Mildness & Precocity

Climate data

A particulary mild rainy Autumn–Winter 2019/2020 resulted in early budding. Around March 20th, while France was in lockdown, the vine was budding about 10 days early. This advance continued throughout the vegetative cycle thanks to generally favourable weather conditions. Flowering went well and homogeneous followed by a fast regular fruit set whitout *coulure* or *millerandage*. The same can be said for the *veraison*: precocious and homogeneous around July 20th for the first grapes. Practically no rain in fact between June 17th and September 21st but once again our vines grown in regularly tilled soil showed a remarkable resistance to stress. Maturity inspections shook up the holidays and promised a start to the harvest on August 19th still ten days or so early. The harvest was carried out without any major difficulty in spite of the constraints due to strict sanitary measures and everywhere the grapes were healthy and maturity was evenly spread over time.

Wine-Tasting

A pale yellow colour, very pure with slightly green tints.

The nose is young, revealing freshness and the whole personality of the white Sauvignon in its savoury aromas of intense citrus fruit.

The attack, lively and chiseled, is followed by a fine volume on the palate coming from the already present roundness of the Semillon. The freshness and intensity of a precocious vintage is surprising in this 2020 white. The woodiness is mellowed leaving pride of place to the aromas of juicy white fruit (pear, peach...). The end is divine.

Innovations

- Extension of areas organically cultivated (15ha)
- Generalized tillage for more substantial and sustainable rooting.
- Continuation of the tree replanting program on the property (60 new trees)
- Micro-vintage experimentation: management of vine topping vs vine rolling.
- Increase in plot precision with a greater number of vinification lots.

Appellation Pessac-Léognan

Vineyard size for the white 45 ha (112 Acres)

Terroir - Soil Clay-gravel and clay limestone

Average age of the white vineyard 28 years

Vineyard Management

HVE3 certified (High Environmental Value at level 3)
Environmental friendly farming for sustainable agriculture or organic.
Member of the ISO 14001 certified Bordeaux EMS Association.
« *Cot* » or « *Guyot-poussart* » pruning.
Hand disbudding and de-leafing.
Average planting density: 7200 vines/ ha.
Plot management in the vineyard and the cellar until the ageing completion.

Harvest

Hand picking only. Berry selection while picking and on sorting table. Sauvignon blanc from August 19th to September 1st 2020. Semillon from September 1st to September 4th 2020.

Winemaking - Ageing

Slow and gentle pneumatic pressing under inert gas - whole or destemmed bunches - Cold clarification. Fermenting and ageing in oak barrels (225 or 400L) and oak vats (30 or 50hL). 25% new oak - 10 months with lees stirring.

Blending - Alcohol content 65% Sauvignon, 35% Semillon - 13% Vol.

pH - Total acidity pH 3.14 - 3.89 g/L H₂SO⁴

Production - Yield 130 000 bottles - 42hl/ha. Bottled from November 15th to 22th 2021. Sold *En Primeurs* through Bordeaux Negociants.

Second Wines La Croix de Carbonnieux Château Tour Léognan



CHÂTEAU CARBONNIEUX

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