

DOMAINE LES CARMELS – LES VENDANGES

AOP : Cadillac-Côtes de Bordeaux

SURFACE OF THE VINEYARD : 5.43 hectares

DENSITY OF PLANTATION :

- 0.66 ha planted at 3300 trees per hectare and aged of 30 years and more
- 4.77 ha planted at 5500 trees per hectare and aged of 20 years and more

GLOBAL GRAPE VARIETIES : 85 % Merlot, 10 % Cabernet Franc & 5% Cabernet Sauvignon

SOIL :

A view which illustrates the soil of the area and its character was expressed by local people who said “your earth is in love Sophie”. To fully understand this expression one only has to walk around (particularly in damp conditions) to find it clings to you like a lover, literally on your boots! Indeed, the ground is dominant with white, green, red or brown clay elements. But as it is usual in this sector, the soil is extremely varied with limestone zones and other rocky sectors. At any rate, the suitability of the ground to the production of vines was demonstrated as remarkable when, excavating to a depth of 8 meters prior to construction of the wine storehouse, the exposed clay at that depth was observed to be full of roots.

CULTURE :

The domaine is committed to organic approach since 2010, certified by Qualisud. We dedicate lots of our energy to the work of the ground and to control a qualitative grassing which, coupled with clays, takes care to regulate the shoot of the vine. We lead the vineyard in « Bordelaise pruning » and make all the operations in green necessary to obtain high quality grapes (removing the unwanted new shoots, trellising high, thin the leaves and removing green bunches of grapes thinning out the leaves if needed).

LES VENDANGES 2016 BLENDING : 71 % Merlot & 29 % Cabernet Franc

GRAPES SELECTION FOR LES VENDANGES 2016 : we selected and harvested by hand 7200 vines with few yield produced by our plot at 5500 vines/ha.

- 3800 vines of Merlot Noir from a plot of vineyard with rocky clay exposed south (“la Côte Rôtie”),
- 2400 vines of Merlot Noir from a plot of vineyard with a mix of limestone and clay exposed south and north (it is a valley!)
- 1000 vines of Cabernet Franc from a plot called « Terres Fortes » with heavy clays, limestone and gravel mix.

PRODUCTION : 5 000 bottles - 132 magnums - 12 double-magnums

WINE MAKING : the harvest date is defined according to the tasting of berries : September 30th 2016 for the Merlot and October 8th 2016 for the Cabernet Franc. The work in our cellar with gravity system is modulated according to the quality of the grapes harvested, and supervised from day to day depending on the tasting. It consists all in all in some unballastings, and a special attention throughout the whole process.

AGEING : the wine is put into barrels in November and aged for 15 months before bottling. Barrels are French oak exclusively.

THE VENDANGES 2016 TASTING PROFIL : An exceptional vintage for Carmels - Black fruits & violet - Soft spices & pepper - Elegant and pleasant - To keep between 15 to 20 years



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DOMAINE LES CARMELS

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