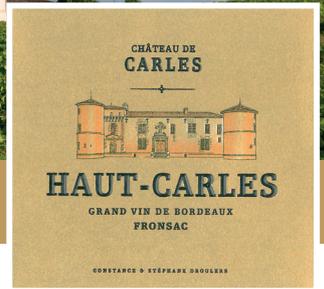




HAUT-CARLES 2018



THE WINE

This exceptional wine shows a superb concentration. Haut-Carles was launched in 1994 to stand up to the most prestigious elite wine of Bordeaux. The 2018 vintage shows a deliberate evolution in the style of previous vintages, though very often acclaimed. Now boasts as a driving choice to seek as a flag priority the exuberant, bright and pure fruit of the Merlot variety, supported by a delicate touch of oak and a creamy mouth with silky tanins. Gorgeous in its young age, Haut-Carles will allow a complex and very harmonious bouquet to emerge as times goes by.

THE ESTATE

On the hillside of the Fronsac tertre just above the Isle river valley, and surrounded by 20 hectares of sloping vines, Chateau de Carles, fortified at the end of the 14th century, took its present appearance during the Renaissance period two centuries later. Celebrated by the poet Ronsard, Château de Carles became a beacon for illustrious thinkers and literary figures, such as Montaigne, La Boetie, Jean Jacques Rousseau amongst numerous others... 120 years ago, Senator Guillaume Chastenet de Castaing buys the Château and enters the scene. He will be followed by his son Jacques, historian, writer and member of the Académie Française, himself followed by his eldest son, Antoine. Since 1983, the wine estate adventure rests on the shoulders of the 4th generation, represented by Constance Chastenet de Castaing and her husband Stéphane Droulers. Relentlessly improving quality whilst respecting Nature without concessions, Constance and Stéphane, with the assistance of their advisor, Hubert de Bouärd, produce on this very beautiful historical landmark, wines that are modern, balanced and respectful of the outstanding and magical terroir of Fronsac.



THE WINEYARD

Appellation: AOC Fronsac
Global size: 18.3 ha for the estate, of which Haut Carles will represent 50 to 60%.
Terroir: Clay and clay-limestone on molasse of Fronsadais
Varieties: Merlot 96%, Cabernet Franc 2%, Malbec 2%
Average age: 35 years
Density: 7 500 plants/ha
Culture of the vine: traditional with a strong pull towards organic fully respect for Nature.
Yield: 37 hl/ha
Production: 40 000 bottles

THE « VENDANGES »

Between September 26th to October 11th 2018 following everyday the maturity of each vine dedicated to Haut-Carles. All manual in « cagettes ». Densimetric Separation System (separating ripe and unripe (floating) grapes in juice solution)

THE BLEND

100% merlot

THE VINIFICATION

Parcel vinification by gravity in thermo regulated stainless steel vats

THE BREEDING

100% in French oak barrels including 50% new wood

THE TEAM

Owner: SCEV du Château de Carles
Managers: Stéphane & Constance Droulers
Director: Yannick Reyrel
Winemaker: Hubert de Bouärd