

CHÂTEAU CARBONNIEUX



SÉMILLON MILLÉSIME 2022

We are exceptional stewards of a legacy. Château Carbonnieux lies in the heart of the Graves region, an estate of rare breadth and the largest vineyard in the Pessac-Léognan appellation of Bordeaux, shaped by seven centuries of history. We are a family, the Perrin family and for four generations, we have passionately cultivated a taste for beauty. To taste the wines of Château Carbonnieux is to embark on a journey through its storied past.

The story begins nearly three centuries ago, when the Benedictine monks of the Sainte-Croix Abbey in Bordeaux, then owners of Château Carbonnieux, cultivated their first vintage on this northern Graves terroir, what we now call Pessac-Léognan. Dans ce domaine qui s'étend sur des siècles d'histoires et des hectares de vignes, Dom Galéas, moine cellérier du domaine initie les premiers grands vins blancs secs de Bordeaux sur la propriété. Des blancs composés majoritairement de sémillon, un cépage considéré aujourd'hui comme l'un des plus rares et prestigieux de France.

It is this history that the Perrin family, owners of Château Carbonnieux for four generations, wished to honor through their Cuvée 1741. A number chosen in reference to the birth certificate of the first vintage produced after the estate was taken over by the Benedictine monks, among whom Dom Galéas quickly became one of the most prominent ambassadors.

Born from a rigorous selection of the estate's oldest Sémillon vines, this cuvée reveals both the unique and authentic character of Château Carbonnieux's Graves terroir, and the distinct personality of its dry white wines crafted from this noble grape variety.

Deeply committed to the family values and ancestral heritage of the estate, as well as to faithfully expressing its terroir, Marc and Andréa Perrin continue the story of this centuries-old vineyard. With the 2020 vintage, they introduced an exceptional dry white wine, crafted in the spirit of the very first great dry whites, paying tribute to the origins of the estate's winemaking tradition.



Vineyard area 100 hectares / **Area of white** 45 hectares

Terroir Deep Garonne gravel soils with clay and limestone components

Average vine age 70 years - **Planting density** 7200 vines/ ha

Viticultural Practices

- 100% sustainable farming, with no synthetic pesticides or herbicides
- Single-block vineyard
- Parcel by parcel management through to the end of aging
- Member of the Bordeaux Environmental Management System (SME) and certified HVE Level 3 (High Environmental Value) since 2017

Harvest dates from August 29th to September 1st 2022

Manual Harvest, double berry selection (on the vine and on sorting table) and whole bunches or destemmed. Direct vacuum pressing, cold settling.

Pressing directly vacuumed, cold settling

Alcoholic fermentation 14 days

Aging 3 years (1 year in barrels, 6 months in vats and 20 months in bottles)

Blending 100% Sémillon – old vines

Yield 30hl/ ha **%Alc** 13.5° **pH** 3.27

Bottling March 26th 2024

Production 1 500 bottles

Tasting notes

"Inspired by the first edition (2020), this 1741 cuvée from the 2022 vintage reflects a bold style shaped by a warm and dry year. The wine displays a pale yellow color, bright and clear. The nose opens with almond notes, evolving into a reductive bouquet, then revealing apricot aromas after aeration. On the palate, the attack is smooth, combining density and freshness with beautiful balance. The persistent finish unveils floral notes. After 3 years of aging (in barrel, tank, and bottle), this wine fully expresses its character and complexity."