



CHÂTEAU CARTIER 2011

Vintage weather conditions

After a mild, dry winter, budding was early (two weeks earlier than usual). Summer quickly took over from spring. The temperatures recorded overall were above the seasonal average, and the weather was dry. Flowering began similarly early and went very well. On 26 and 27 June, the temperature exceeded 40°C, causing burns on some grapes. July and August were gloomy but the vine cycle retained its head start on growth. The early harvests benefited from particularly favourable conditions in September.

Harvest area	17.59 hectares
Harvest terroir	Clay-limestone soil on the slopes and clay-silt at the foot of the slopes
Grape varieties	100% Merlot
Harvest dates	6 to 24 September
Farming practices	Organic and biodynamic wine Organic wine, Agriculture FranceFR-BIO-07Biodyvin check by ECOCERT France SAS
Ageing	75% in barrels, 25% in vats
Yield	47 hectolitres/ha
Production	39,426 bottles

Tasting notes

Château Cartier 2011 is a ruby red colour with a hint of orange. The airy nose initially offers up mild tobacco and dried flower aromas, before gently developing some touches of spice. On the palate, the wine is lingering and refined, supported by well-proportioned tannins. A silky texture. The medium finish is embellished with subtle oak and delicate toasted notes.

Comments

Commentaires actualisés par Alain Moueix – 2017

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