



CHÂTEAU CARTIER 2018

Vintage weather conditions

2018 was a warm year, rainy in the spring then dry during the summer. After a generally cool and damp winter, the vines began to bud late and the high levels of water in the soil caused them to warm up more slowly. Rainfall remained at high levels during the spring, accompanied with above-average temperatures. These conditions significantly promoted downy mildew, and biodynamics particularly helped to mitigate losses. Dry weather set in with the arrival of the summer. It was the hottest summer season on record since 2003. However, the year did not suffer from the bottlenecks observed in the past, as the spring rain ensured sufficient water resources for the soil. Veraison was early. The grapes ripened in perfect conditions: dry weather with high levels of temperature variation between night and day, which is very conducive to good polyphenol development. This weather produced grapes with good tannic potential and a southern style, which we had to take care not to enhance during the winemaking process. Retaining freshness was the key to success here.

Harvest area	16.10 hectares
Harvest terroir	Clay-limestone soil on the slopes and clay-silt at the foot of the slopes
Grape varieties	100% Merlot
Harvest dates	17 September to 1 October
Farming practices	Organic and biodynamic wine Organic wine, Agriculture FranceFR-BIO-01 Biodyvin check by ECOCERT France SAS
Ageing	75% in barrels, 25% in vats
Yield	30 hectolitres/ha
Production	20,413 bottles

Tasting notes

A beautifully deep colour. Refined on the nose, offering up blackberry, smoky spice, peppermint and pastry aromas in turn. The wine is soft in the attack before quickly gaining breadth with silky tannins and a beautifully tonic, lingering finish.

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