



CHÂTEAU CARTIER 2020

Vintage weather conditions

2020 is a vintage of contrast. Winter was exceptionally rainy and spring was hot and humid, almost tropical, which triggered the perfect conditions for mildew. The flowering was early and took place in a variable way depending on the terroirs, grape varieties and the weather. Just before summer, rain stopped and dry, temperate weather lasted until veraison. From then on, heat, more or less heavy, dominated the period.

Thunderstorms that occurred in mid-August were necessary to allow the vines to complete their growth cycle. Irregular flowering and extremely dry conditions reduced the yield in most cases. Harvested early, the grapes were perfectly ripe and gave generous wines.

Harvest area	15.75 hectares
Harvest terroir	Clay-limestone soil on the slopes and clay-silt at the foot of the slopes
Grape varieties	82% Merlot - 18% Cabernet Franc
Harvest dates	7 September to 21 September
Farming practices	Organic and biodynamic wine Organic wine, Agriculture FranceFR-BIO-01 Biodyvin check by ECOCERT France SAS
Ageing	35% in concrete vats, 24% in barrels, 24% in foudres, 17% in stainless steel vats
Yield	40 hectolitres/ha
Production	31,000 bottles

Tasting notes

Château Cartier 2020 is a promising vintage. Nice clarity with bright red gleams. Inviting nose with subtle black cherry and wild fruit aromas, showing structure with freshness and crispness. On the palate, soft texture is the main feature with a smooth attack. Then comes a tighter tannic framework, leading to tension and verticality for a well-channelled energy. The lingering finish is supported by the right dose of oak. Drink 2025-2028.

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