

CHÂTEAU CARTIER 2021

Vintage weather conditions

2021 started with a rather cool but extremely humid winter, similar to 2020. The early budburst was steady and consistent. Spring was cold and dry with temperatures below the average for the season, creating significant frost. Optimum conditions came back at the end of May. However, between mid-June and mid-July the unstable weather conditions led to the development of cryptogamic disease. The dry weather of the last four weeks of August was essential for ripening. The anthocyanic richness of the skins and the ripening of the tannins were promising. The Merlot was harvested first. Despite the difficulties of the weather, 2021 produced well-balanced wines with a subtle aromatic frame.

Harvest area	15.97 hectares
Harvest terroir	Clay-limestone soil on the slopes and clay-silt at the foot of the slopes
Grape varieties	100% Merlot
Harvest dates	28 September to 8 October
Farming practices	Organic and biodynamic wineOrganic wine, Agriculture FranceFR-BIO-01Biodyvin check by ECOCERT France SAS
Ageing	75% in barrels, 25% in vats
Yield	27 hectolitres/ha
Production	23,600 bottles

Tasting notes

Avec sa robe grenat, le Château Cartier 21 séduit par un nez expressif d'oranges sanguines et de framboise, relevé par de subtiles touches de poivre blanc. En bouche, il charme par sa gourmandise, offrant une texture croquante et juteuse. Un vin séveux s'épanouissant avec vivacité et élégance.

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