

## Château Les Carmes Haut-Brion – Primeur 2024

### Notes de dégustation / Ratings

| Critiques                                  | Note               | Ranking                      |
|--------------------------------------------|--------------------|------------------------------|
| The Wine Advocate                          | 93 - 96            | Top 4                        |
| James Suckling                             | 97 - 98            | Top 3                        |
| Decanter                                   | 96                 | Top 3                        |
| Jeb Dunnuck                                | 94 - 97            | Top 3                        |
| Vinous / Antonio Galloni                   | 95 - 97            | Top 5                        |
| Vinous / Neal Martin                       | 94 - 96            | Top 5                        |
| The Wine Independent / Lisa Perrotti-Brown | 95 - 97            | Top 3                        |
| Beckustator / Yves Beck                    | 98 - 99            | Top 3                        |
| Vinum / Adrian Van Velsen                  | 97 - 100           | Meilleure note / Best rating |
| Alexandre Ma                               | 96 - 97            | Top 10                       |
| Vinifera / Jacques Perrin                  | 98 - 100           | Meilleure note / Best rating |
| Weinwisser / Tjark Witzgall                | 19.5 / 20          | Top 5                        |
| La RVF                                     | 94 - 96            | -                            |
| B My Bordeaux / Christer Byklum            | 95 - 97            | Top 3                        |
| Jean Marc Quarin                           | 95                 | Top 10                       |
| The Wine Cellar Insider                    | 94 - 96            | Top 10                       |
| The Drinks Business                        | 96 - 98            | Top 3                        |
| The Wine Doctor                            | 93 - 95            | Meilleure note / Best rating |
| Jane Anson                                 | 94                 | Top 15                       |
| Le Figaro                                  | 94 - 97            | Top 15                       |
| La RVI                                     | 96 - 98            | Top 5                        |
| Les Echos                                  | 96 - 97            | Top 5                        |
| Jancis Robinson                            | 16.5 / 20          | -                            |
| Matthew Jukes                              | 98 - 99            | Top 3                        |
| <i>Wine Expert Rating</i>                  | <i>95.94 / 100</i> |                              |



CHÂTEAU  
LES CARMES  
HAUT-BRION



Yohan Castaing

93 – 96 / 100

One of the most impressive wines of the vintage, the 2024 Les Carmes Haut-Brion is a striking effort that sets itself apart with seamless integration, even at this early stage, and a strong sense of identity. Poised, precise and unmistakably singular, it opens in the glass with a perfumed bouquet of iris, violet, dark berries, cherries, vine smoke and gentian. Medium to full-bodied, supple and notably fleshy for the vintage, it's layered and textural, with a sappy, enveloping core of pure, vibrant fruit framed by finely grained, velvety tannins, culminating in a long, precise and gently stemmy finish. This is one of the rare wines of the vintage where sappiness is expressed with such finesse and charm, thanks in no small part to meticulous vineyard work and severe sorting in the winery. The blend is composed of 48% Cabernet Franc, 29% Cabernet Sauvignon and 23% Merlot, and it's maturing in a combination of 70% new oak, 19% foudres and 11% amphorae.



James Suckling

97 – 98 / 100

This is always an idiosyncratic wine. This year it's stunning, with a unique floral aspect and excellent depth of pure blue fruit, mulberries, dried herbs and white pepper. So juicy and mouthwatering on the palate, with a medium to full body and fine tannins. There is a crystalized mouthfeel, but the tannins are fresh and well knit. This is already delicious, which indicates its superb balance. 48% cabernet franc, 29% cabernet sauvignon and 23% merlot.



Georgie Hindle

96 / 100

This wine presents a perfumed, floral nose with red and pink flowers, transitioning to dark fruit with a pink-purple rim. Cool blue fruit and inky tones define the aromatics. Chalky and bright, it exhibits racy acidity and vibrant energy although remains relatively compact with firm, appealingly grippy tannins. The fruit is pure - cranberry, strawberry, and raspberry - lacking excessive ripeness but offering clarity. Notes of iodine, ink, salt, black pepper, liquorice, and graphite add complexity. Structured and intense yet refined, it avoids heaviness, with fine tannins forming a robust frame. The finish is long, clean, and slightly creamy, with enduring flavours. This really embodies Les Carmes' chiselled character. With time, it gains sweetness, chewiness, and density, revealing greater depth. 52% whole bunch fermentation. Ageing occurs in 70% new barrels, 19% 18hl vats, and 11% amphorae, with a 3.61pH. Complex, structured, and profound.

### JEB DUNNUCK

Jeb Dunnuck

94 – 97 / 100

The 2024 Château Carmes Haut-Brion comes from 7.8 hectares of vines in the heart of Pessac and is 48% Cabernet Franc, 29% Cabernet Sauvignon, and the balance 23% Merlot that was vinified with 52% whole clusters and will spend two years in 70% new barrels as well as smaller portions in vats and amphora. It's one of the darker-hued wines in the vintage and has a terrific nose of ripe black fruits, smoky earth, violets, crushed stone, and hints of lead pencil. It's medium to full-bodied, has ultra-fine tannins, a layered, seamless mouthfeel, and a great finish. I think it's clearly one of the top wines in the vintage.



Antonio Galloni

95 – 97 / 100

Seamless and silky in the glass, with superb balance, the 2024 Les Carmes Haut-Brion is one of the wines of the vintage. All the elements are so well balanced, always a sign of a superior vintage at this address. Floral notes, spice, leather and mocha run through a core of layered, beautifully persistent dark red fruit. Harvest took place between September 17<sup>th</sup> and 25<sup>th</sup>, during one of the rare windows with little rain. As always, Les Carmes is done with a high percentage of stems (52%), specifically for 100% for the Cabernet Franc, 50% for the Merlot and 20% for the Cabernet Sauvignon. Aging is 70% new oak barrels, 19% 18HL foudre and 11% amphora. New oak is already very nicely integrated, another sign of a superb vintage. The 2024 is a brilliant effort by the team led by Technical Director Guillaume Pouthier.



Neal Martin

94 – 96 / 100

The 2024 Les Carmes Haut-Brion contains more Cabernet Franc at 48% of the blend. Picked between September 17 and 27 using 52% of whole bunch, this is aged in 70% new barrels, 19% new foudres and 11% amphora. This has impressive fruit concentration on the nose with redcurrant and blackberry fruit, hints of cassis and a dab of dark chocolate. Fine delineation. After time, there is something that nods to the Northern Rhône without losing typicité. The palate is medium-bodied and fresh which fine tannins, a subtle pepperiness imparted by the whole bunches and a tingle of pain d'épices towards the finish. Very harmonious and very delicious, this should provide 20 to 25 years of drinking pleasure. 13.2% abv.



CHÂTEAU  
LES CARMES  
HAUT-BRION



Lisa Perrotti-Brown

95 - 97 / 100

Deep garnet-purple colored. Slowly unfurls to reveal classic Franc notes of red currant jelly, fresh blackberries, and pencil shavings, followed by hints of rose oil, fragrant soil, and crushed rocks. The light to medium-bodied palate shimmers with electric red and black berry flavors, framed by firm, grainy tannins and bold freshness, finishing on a lingering ferrous note. Nice!

Beckustator – Yves Beck

98 - 99 / 100

52 % de grappes entières pour Carmes 2024. Robe rouge grenat profond aux reflets pourpres. D'entrée, le bouquet affiche de la profondeur et de la subtilité. Il révèle des nuances poivrées, des pivoines, une touche d'eucalyptus et des parfums de myrtilles puis, finalement, un soupçon de bois frais qui fait partie intégrante du caractère olfactif. L'énergie annoncée par le bouquet est fidèlement reflétée en bouche. L'attaque juteuse et friande ouvre la voie à un vin puissant, mené par des tannins compacts, précis, efficaces et poudrés. Ils se révèlent tardivement et génèrent une subtile austérité qui apporte de la fraîcheur, du juteux et de la persistance, suivis d'une touche gourmande en finale. Un vin qui performe autant dans les détails que dans la puissance. Il fait dans la dentelle tout en revendiquant ses aptitudes dédiées à l'haltérophilie. Il marche sur un fil, à l'image d'un funambule musclé, incisif, linéaire et, surtout, serein. L'équilibre, l'authenticité et la persistance : Carmes Haut-Brion!



Adrian Van Velsen

97 - 100 / 100

Rouge rubis foncé ; parfum rayonnant, profond, complexe, notes finement épicées, poivre blanc, violette, myrtille, subtilement aussi thé blanc, notes herbacées ; au palais, droit, clair et pur comme un torrent de montagne, structure au top, masses de tannins d'excellente qualité, ces tannins ne se font sentir que tout au fond du palais, soutiennent le fruit, polis, précis, d'une longueur sublime et une fois de plus avec une grande élégance et finesse.

ALEXANDRE MA

Alexandre Ma

96 – 97 / 100

Vinifera - Mathieu Quetglas

98 – 100 / 100

Robe noire, presque encre. Le nez, profond et mystérieux, s'ouvre lentement sur des notes envoûtantes de rose, de pivoine, de fruits noirs et de havane. L'attaque est fine, d'une grande douceur tactile, avant que le vin ne prenne son envol : il gagne en volume, en ampleur, sans jamais perdre en délicatesse. Aucune aspérité, seulement une finesse de grain remarquable. L'élevage est parfaitement intégré et l'ensemble déploie une énergie vibrante.

WEINWISSE

Tjark Witzgall

19.5 / 20

2024 Les Carmes Haut-Brion: 48% Cabernet Franc, 29% Cabernet Sauvignon, 23% Merlot, pH 3.61, alcohol content 13.2%. 25 hl/ha due to the strictest selection, 52% whole bunches were processed. What a seductive perfume, a bouquet of iris, lilac, and violet. On the second approach, freshly picked blueberry, blackberry jelly, and noble cassis spice. On the regal palate, with a silky texture and a tight tannin structure, the Pessac captivates with incredible finesse and depth, a perfectly defined body. In the concentrated, never-ending finish, blue and black berry contours, dark minerality, and sublime astringency. The best wine from Pessac-Léognan and therefore a MUST-buy recommendation! The new version of Bordeaux, intended for early enjoyment. WW 2030 – 2060



Pierre Citerne

94 – 96 / 100

Cette interprétation du millésime est à la fois fidèle et ambitieuse. « Le propriétaire nous a donné les moyens de sélectionner », affirme Guillaume Pouthier, et cela se ressent dans la densité pleine de nuances de la robe, l'évidence du fruit et une forme de plénitude gracile. Les merlots ayant coulé, la dominante cabernets (48 % de franc et 29 % de sauvignon) est marquée ; la vendange entière appliquée sur plus de la moitié des raisins. La prise de bois canalise la bouche, en même temps que l'élan donné par la veine acide, sans que le naturel du fruit (impression "ligérienne" ?), supérieur à tout ce que nous avons goûté dans le millésime, n'en soit affecté.

B My Bordeaux

Christer Byklum

95 – 97 / 100

Ruby. Dark fruits, blackberries, spices, fruit forward, layered, floral and scented, roses, dark fruits, deep. Fresh acidity, ripe tannins, juicy, red and dark fruits, spices, nuanced, gorgeous fruit, well balanced, juicy, intense. Some 40% of the crop was selected out. Long finish. 24 hl yield.

Couleur sombre et presque noire. Nez intense, fin, pur, fruité et légèrement fumé. Moelleux en entrée de bouche, suave au milieu, avec de la classe dans le toucher, le vin glisse, fond jusqu'en finale où il rebondit profond, un tantinet austère, mais sans se départir de son gras. Persistance normale. Assemblage : 48 % cabernet franc, 29 % cabernet sauvignon, 23 % merlot. Degré d'alcool : 13°5 - pH : 3,61. Vinifié avec 52 % de vendanges entières.



Jeff Leve

94 – 96 / 100

Showing one of the deepest colors of the vintage, the wine pops with flowers, black cherries, licorice, smoke, chocolate, and plums in the aromatic profile. The wine is supple, spicy, and fragrant in the mouth, leaving you with sweet, spicy, peppery, black cherries, marine influences, and crushed rocks, which come through in the mid-palate, carrying through to the finish. The wine was made using 52% whole bunch clusters, blending 48% Cabernet Franc, 29% Cabernet Sauvignon, and 23% Merlot, 13.2% ABV, pH 3.6. The wine is aging in a combination of 70% new, French oak, 19% foudres, and 11% amphora. Picking took place September 17- September 27. Drink from 2027-2047.



Colin Hay

96 – 98 / 100

(Pessac-Léognan; 48% Cabernet Franc (Bouchet) – 10% more than usual; 29% Cabernet Sauvignon; 23% Merlot; pH 3.61; aged in 70% new oak, 19% in vats of 30 hl and 25% in amphorae; whole bunch fermentation at 52%; a final yield of 24 hl/ha; 13.2% alcohol with no chaptalisation, picked at 13.9% and reduced with the whole bunch; tasted with Guillaume Pouthier at the property). I find this more like Cheval Blanc than ever before! The lowest ever proportion of Merlot in the final blend. A very long floraison of 3-4 weeks, with the biggest problem being the variation in the ripeness of the grapes within the bunches arising from coulure and millerandage. Densimetric sorting was crucial, with almost 40% of the harvested crop rejected (everything below 11.5% of potential alcohol). In the process a potential yield in the vineyard of 45 hl/ha was reduced at picking to 41 hl/ha, with just 24 hl/ha selected for vinification. The average age of vines is now 65 years. The density in the mid-palate is reinforced by the whole bunch fermentation. Instantly nutty. Walnuts and walnut oil. Iris. Peony. Peony bulb. Marjoram. Crushed and yet-to-be-crushed blueberries, a little black cherry too and that lovely authentic Cabernet Franc leafiness. That renders this very aerial but there is no mistaking the great gravitas and profundity too. This has a great vertical range which Guillaume Pouthier compares to a diamond shape in the mouth – though I find it less angular than that implies. Cedar and graphite, with more and more of the former with aeration. Saline, with even a touch of iodine. Succulent, intensely juicy and with a rare viscosity and density – this actually pushes the cheeks. The viscosity of the sapid finish produces almost the sensation of the transposing of the 'tears' in the glass to inside of one's cheeks. Beautifully shaped and structured, lush and plush, plump and generous. Vintage transcendent and clearly the wine of the vintage in the appellation.



Chris Kissack

93 – 95 / 100

his barrel sample is a blend of 48% Cabernet Franc, 29% Cabernet Sauvignon and 23% Merlot, from vines aged 60 years on average, on clay and limestone subsoil around the château. The whole bunches made up 52% of the vinification, more Merlot than Cabernet. The colour is remarkable, a juicy black tulip hue, and the nose is gloriously complex, with violets, griottes, dark chocolate and liquorice, with little undertones of sweet black fruits, blackcurrant and olive. The palate is no less divine than the nose, with a sinewy, granular texture for backbone, with a salted edge to the minerals, supporting black fruits, olives, currants, roses and violets. There is a ripe grip of tannins to it, which wraps around a texturally confident palate, which runs into a finish infused with finely poised grip and smoky tobacco from the oak, the only moment at which this really shows. This is a stunning result in this vintage, individual, perhaps idiosyncratic (but in a good way), with levels of tannic confidence and especially textural integration not really seen elsewhere. It could be the buy of the vintage. The alcohol is 31.2%.



Jane Anson

94 / 100

Inky depths to the colour, touch of reduction on the opening as is often the case with En Primeur Carmes, this delivers energy, density, clarity. Austerity on the finish, but plenty of interest, savoury and muscular juicy black fruits, expect a wine that is built around about texture, architecture and savour, which is not something that I have found in many bottles in the vintage. 90% new oak, split between barrels and casks, 11% amphoras. Harvest 17 to 27 September. 3.61 pH, clay and limestone, 60 years old average vine age. 46hl/H yield in vineyard, 41hl/h after picking selection, then 24hl/h after cellar selection. All press used, no chaptalisation.



Ella Lister

94 – 97 / 100

Profond et voluptueux, doté d'un fruit sombre et juteux, le nez évoque une confiture mijotant doucement dans la cuisine de grand-mère. Une richesse accueillante, relevée d'un parfum entêtant de fleurs pleinement épanouies, soulignée d'une fraîcheur inattendue de sève et de pomme de pin. Comme une élégante robe de satin virevoltant dans une valse, la matière se déploie en bouche avec grâce et dynamisme. Épanouie, aérienne, puis gagnant en intensité, elle attire tous les regards. La finale, subtilement amère sur le grué de cacao, saline et salivante, incite à y revenir encore et encore. Un style plus fin et élancé que dans d'autres millésimes, avec une acidité vive, mais une profondeur intacte.



CHÂTEAU  
LES CARMES  
HAUT-BRION



Vladimir Kauffmann

96 – 98 / 100

Le vin est d'une grande fraîcheur, agréable, suave avec une finale saline. Un vin de lieu, une signature affirmée, précise et élégante.

**LesEchos**

Bernard Burstchy

96 – 97 / 100

*Jancis Robinson*  
JancisRobinson.com

Jancis Robinson

16.5 / 20

48% Cabernet Franc, 29% Cabernet Sauvignon, 23% Merlot. 52% whole bunch. 24hl/ha. Cask sample.  
Deep purple-black colour. Dark-fruit (cherry) and floral notes to the fore. Generous fruit on the palate with a touch of sweetness. Tannins enrobed in the fruit but the finish is slightly powdery and dry. (JL)

**matthewjukes**

Matthew Jukes

19.5+ / 20

Unlike the brilliant second wine, 'C', with its incredible single-note flavour, the Grand Vin is a swirling vortex of black and red fruit, requiring every molecule of one's attention to comprehend its scale and ambition. The varietal players are wholly integrated and complex. I found myself waiting for the inevitable diminuendo of flavour to kick in on the finish and completely lost track of time! There are still some 18 months of élevage left to run, yet this wine already looks sensationally cool and centred. The most fascinating wines of the vintage are unique and thrilling. There is no other wine quite like Carmes, and in 2024, it takes a few more commanding steps away from the pack. After a forensic selection in the vineyard, the wine team spends hours contemplating every decision concerning this wine's creation, and sensational press wine is one of the most critical elements in its assembly. Like post-production in the greatest films, which often takes longer than the acting, nothing is 'in the can' until the cork is finally placed in the bottle. In a world of talented wine 'finishers', Les Carmes Haut-Brion is guaranteed to retain every fractal of elegance and distinction throughout this process. This means I reserve the right to add a half point when I eventually taste a bottled sample of this wine. At present, it is a thunderous storm of exquisite flavour, punctuated by moments of breathtaking calm. In time, these elements will coalesce into near or actual perfection.



CHÂTEAU  
LES CARMES  
HAUT-BRION