

CHÂTEAU DE CARLES & HAUT-CARLES

Château de Carles is a family wine estate, located in Fronsac, the 3rd Bordeaux right bank appellation alongside Pomerol and Saint-Emilion.

Not only a wine estate, Château de Carles is also a fabulous castle, which construction began in the late 14th century. The architectural beauty and uniqueness of this place led to the official classification of the Château as a landmark in the Supplementary Inventory of the French Historical Monuments.

Throughout its history, the Château de Carles has always been one of the centers of the region's cultural life. The Château de Carles hosted the friendship between Montaigne and La Boétie and later between the Marquise de Boufflers, last Lord of Carles, and Jean-Jacques Rousseau.

In 1900, the Senator of the Gironde, Guillaume Chastenet de Castaing, acquired the Château de Carles for the great reputation and rating of its red wines. Since then, for the past 120 years, the Château de Carles and its vineyard have remained in the same family.



In the 80's, Constance, great granddaughter of Guillaume, and her husband Stéphane Droulers undertook major works to restore the Château de Carles to its former splendor, and to modernize the operation to allow the vineyard to express the best of itself. Passionate about wine, they surrounded themselves with brilliant advice, and today by Yannick Reyrel (Director of Operations) and Hubert de Bouärd (oenologist, co-owner of Angelus). Since 2021, their two daughters, Eléonore and Oriane, have joined the family management.



The wine estate counts 19 ha of vines, mainly exposed south and east, on clay-limestones slopes.

The Droulers family has constantly pushed for modernity, and used modern techniques to serve quality and sustainable principles:

While Merlot is the dominant grape (96% of the vineyard), the significant reintroduction of Cabernet Franc is currently underway, using mass selection plants (cuttings from old vines), and will soon represent around 20% of the estate's total grape variety.

The vines are maintained by grassing or tillage (no herbicides), and the estate uses the mating disruption technique instead of insecticides.

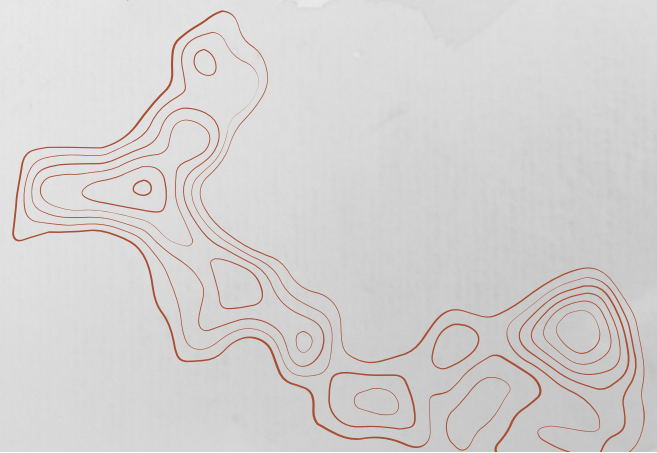
Measuring the intensity of the photosynthesis, by drone, to identify the weakest vines, which needs more care (vs the entire estate).



The estate is labelled HVE level 3 (High Environmental Values)

At harvest, the grapes are sorted by densimetry, which allows a very precise selection, thus guaranteeing the grapes maturity.

In 2020, the vat building has been modernized. The estate has installed inverted truncated conical tanks (also called “expansion tanks”). These tanks prevent from the marc compaction, and gives soft any silky tannins, suave and delicate wines.





The estate produces two still red wines:

Château de Carles, the historical wine, is the culmination of the search for a gourmet wine from its youth, with bright fruit. Made from perfectly ripe and carefully sorted grapes, the precision of the fruit and the smoothness of the tannins are its main markers.

Haut-Carles, the prestigious cru since 1994. Haut-Carles is a plot selection of old vines (giving naturally more concentrated grapes) intended to compete with the most prestigious wines of the right bank of Bordeaux. This target has already been met and Haut-Carles is clearly recognized by the professional community. Haut-Carles offers crunchy fruit, silky tannins, a smooth palate, and a length as impressive as its aging capacity.

Both wines are regularly awarded with golden medals when participating to internationally recognized competitions, and receive great ratings from wine critics : For instance, Haut-Carles has been “Coup de Coeur” of the Guide Hachette des Vins 14 times! In 2021, Château de Carles won three Gold medals for the 2018 vintage (Lyon, Brussels and International Wine Challenge). Same in 2022 for the 2019 vintage (Brussels, Mâcon, and Prix Plaisir Bettane&Desseauve).



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94

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CHÂTEAU HAUT- CARLES ROUGE 2019

Inky dark purple core and hue. Pure and intense with layers of ripe dark fruit, crème de cassis, new oak and some chalky notes. Very dense and concentrated palate yet with supple extraction and a seamless texture, savoury and fresh with a very long and plush finish.

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91

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CHÂTEAU
DE CARLES
2019

Bright young and inky colour. Pure nose with chalky hints, ripe dark berries, violet, liquorice and fine spices. The palate is polished and digest with both density and freshness, youthful but ripe texture, savoury dark fruit and a long finish.

