

CHÂTEAU CARONNE STE. GEMME

HAUT MÉDOC



The vineyard was first reported in 1648. Caronne is derived from "Carona", a local spring source, and Gemme a corruption of "James". In the middle-ages the locality was a parish on the grounds of a subsidiary to the Templar Headquarters. The Parish was abolished during the Revolution and at about this time, the first records of wine production appear. In 1900, ownership passed to Emile and Eugène Borie. Emile's descendents remain the sole owners of Caronne until this day. The winemaking team is composed of the owner, François Nony representing the fourth generation, a cellar master, Bruno Guyomar and an oenologist, Olivier Dauga.



Described by Tom Stevenson as "a superb island of vines on a gravel plateau south of St Julien estates" Château Caronne Ste Gemme takes pride in its deep gravel mounds which lie on a subsoil of iron rich sandstone to the east and clay to the west.

Classification : Cru Bourgeois Supérieur of Haut-Médoc in 1932, Cru Bourgeois Exeptionnel in the 1966 contest. The Vineyard is made up of 45 hectares (113 acres) of a single tenant, planted on a mound of first class gravel on a base of iron rich sandstone, a little more sandy to the east, a little more clayey to the west. The vine varieties are of 60% Cabernet Sauvignon, 3% Petit Verdot and 37% Merlot. The average age of the vines is 25 years old. The density of planting is the traditional 10.000 vines per hectare. Harvesting is 70% manual and 30% machine.

The wine making follows very much the pattern of the "Grand Cru" Châteaux. The grapes are destalked, then slightly crushed and sent into fermentation vats which are either stainless steel or cement with an epoxy coating and always thermo-regulated. Fermentation is lead at the temperature of 28/30° Celsius with light "over the top" pumping for a soft extraction of the skins. The maceration can last up to three weeks.

The ageing of 12 month months is made exclusively in the 1.000 French barrels of 225 L., of which 25% are renewed each year. The wine is fined with egg whites and finally bottled at the vineyard 20 months after it is harvested.

2015 *"Fine fleshy, meaty fruit and good vineyard character. Quite St-Estèphe in style with good grip and a fine future."*
-91-92 James Suckling

2014 *"Some sweet-tobacco character on the nose with hints of plums and berries. Medium body, fine tannins and a fresh finish. Solid wine this year from here. Drink now."* (JS)

-91 Points – James Suckling



"The more you know about wine, the more you'll want to know about us."
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