

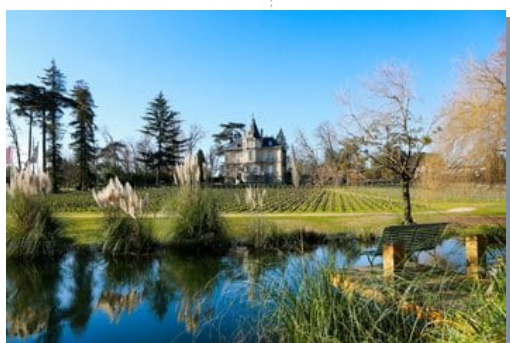


Tuesday Tasting Dîner-dégustation - Château Les Carmes Haut-Brion

Tuesday
04
FEBRUARY



20H00 To 22H 00 | 190,00 € per person/



As an authentic walled garden vineyard in the heart of Bordeaux, **Château Les Carmes Haut-Brion** remained a confidential family property for a long time, producing wines of a typically classic Bordeaux style. Since his purchase of the Château in 2010, **Patrice Pichet** intends to turn the 6,82 hectare vineyard into a Pessac-Leognan growth of major importance.

To manage the property he has appointed a recognized talent, **Guillaume Pouthier** who has gained experience working for top producers in the Rhone valley, Alsace and Portugal.

Guillaume Pouthier has entirely reviewed the technical installations in order to use equipment adapted to this level of ambition.

A collection of tanks adapted to each vine plot and a new set of barrels were installed in 2011. As a property developer, builder and wine enthusiast, **Patrice Pichet** has wanted his equipment to be housed in a building of exceptional style. He has engaged two remarkable personalities to sign the design of the new cellar : the design creator **Philippe Starck** and the architect **Luc Arsène-Henry**.

In presence of Guillaume Pouthier, oenologist.

Tasting menu

Château les Carmes Haut-Brion Pessac-Léognan 2016

Château les Carmes Haut-Brion Pessac-Léognan 2017

Pumpkin mille-feuille and red onion

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Château les Carmes Haut-Brion Pessac-Léognan 2011

www.caves-legrand.com

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Château les Carmes Haut-Brion Pessac-Léognan 2014
Vegetable pie, truffle and beetroot condiment

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Château les Carmes Haut-Brion Pessac-Léognan 2008

Château les Carmes Haut-Brion Pessac-Léognan 2010
Mallard fillet, bigarade sauce and simmered turnips golden ball

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Château les Carmes Haut-Brion Pessac-Léognan 1996

Aged gruyère from Maison Antony

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