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## CHÂTEAU QUINTUS 2012

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### THE CLIMATE

The 2012 vintage was uneven from bud break, which was disturbed by a cool, wet month of April, to véraison (color change), which took place over a long period. Fortunately, the months of July and August were ideal: warm and dry. This fine summer weather enabled us to do everything possible in the vineyard in order to make up for the poor spring weather. For two months, our team worked meticulously to make ripening as homogeneous as possible, and removed any green grapes at véraison. The harvest for both red and white wines began under sunny skies. 2012 is a truly fine vintage for early-ripening terroirs such as ours.

### TECHNICAL SPECIFICATIONS

Harvest Dates:	from 1 <sup>st</sup> to 17 <sup>th</sup> of October
Blend:	Merlot Noir: 89% Cabernet Franc: 11%
Yield:	42.5 hl / ha
Percentage of production:	22%
New barrels:	51%
Alcohol:	14,5% (temporary)
Bottling date:	Still Ageing
Production:	1300 cases of 12 bottles (estimation)

### TASTING NOTE

This wine has a tightly-knit tannic texture and a beautiful, long, aromatic aftertaste. It is fruity, spicy and oaky (the oakiness is normal at this early stage). 2012 Quintus starts out quite smooth on the palate, going on to show ripe fruit and a freshness that might be referred to as mineral which is very typical of the terroir. While 2011 Quintus can be considered a tremendously charming vintage, this 2012 is a more serious wine. Made from a very small crop, it has the potential to become a great Saint-Emilion.



*Domaine Clarence Dillon*