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## CHÂTEAU QUINTUS 2013

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### THE CLIMATE

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.

### SOME TECHNICAL INFORMATION

Harvest Dates:	From September 30th to October 9th
Blend :	Merlot Noir : 80% / Cabernet Franc : 20 %.
Yield:	23.8 hl / ha
Percentage of production:	24.8%
New barrels:	43%
Alcohol:	13.1% (temporary)
Bottling date:	Still Ageing
Production:	600 cases of 12 bottles (estimation)

### TASTING NOTE

Beautiful colour with deep purple highlights. The nose is fruity, very expressive, and extremely elegant. The wine is well-balanced on the palate, following through seamlessly from beginning to end. The tannins are rich yet smooth on the palate, giving way to soft finish.



*Domaine Clarence Dillon*