



# SAINT·EMILION

## 2018 SAINT-EMILION DE QUINTUS

### The weather

The spring of 2018 was marked by frequent stormy weather.

The growing season started very well, although was later slowed down as a result of a violent hailstorm on the 26<sup>th</sup> of May. The vines nevertheless recovered fairly quickly. The month of June was relatively warm, conducive to even flowering.

A hot summer followed, with little rainfall. *Véraison* (colour change) took place under ideal conditions.

A high-pressure system set in during the month of September. The grapes were picked under clear blue skies at peak ripeness and in excellent condition.

### A few figures

Harvest dates:	From the 20 <sup>th</sup> of September to the 8 <sup>th</sup> of October
Blending:	Merlot: 88.8%
	Cabernet Franc: 11.2%
Yield:	41.1 hectolitres per hectare
Alcohol content:	15%
Bottling date:	On April 14 <sup>th</sup> 2020

### Tasting notes

Dark red colour. The nose is fresh, fruity and understated promising a real treat for the taste buds.

Starts out very pleasant on the palate, with no hardness whatsoever, becoming smooth and delicious with a medium-long finish. Overall, a particularly delicious Saint-Émilion.