



CHATEAU QUINTUS



## 2013 Vintage

### 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 30<sup>th</sup> to October 9<sup>th</sup>  
Blend Merlot Noir: 56,5% ; Cabernet Sauvignon: 13%  
Cabernet Franc: 30,5%  
New barrels 37%  
Alcohol 13%  
Bottling date On the 16<sup>th</sup> and 17<sup>th</sup> of April 2015

### Tasting note

Featuring a beautiful raspberry colour, Le Dragon de Quintus has a floral, tremendously delicate nose with a subtle hint of oak. The wine is ethereal, smooth, full-bodied, and altogether charming on the palate. This is a very enjoyable wine that will ensure immediate pleasure.

