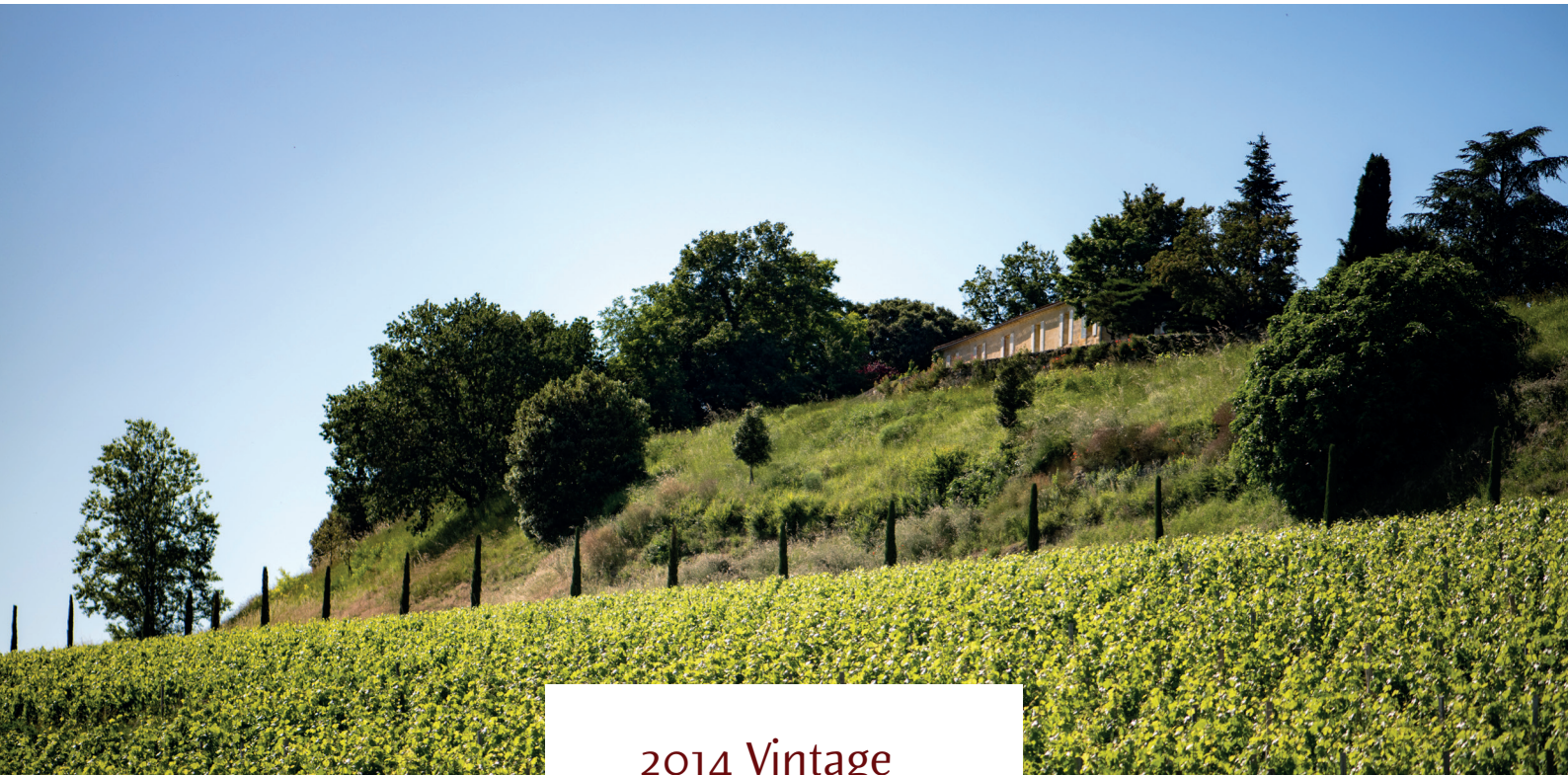




CHATEAU QUINTVS



## 2014 Vintage

### The Climate

2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.

### Some Technical Information

Harvest Dates From September 29<sup>th</sup> to October 8<sup>th</sup>

Blend Merlot Noir: 69% ; Cabernet Franc: 31%

New barrels 35%

Alcohol 14,5%

Bottling date On the 12<sup>th</sup> of May 2016

### Tasting note

The nose displays hints of raspberry, pepper, and spice. The wine is very smooth and round on the palate with ripe, full and rich tannins. The freshness enhances the brilliant fruit, which goes into an elegant, expressive aftertaste.

