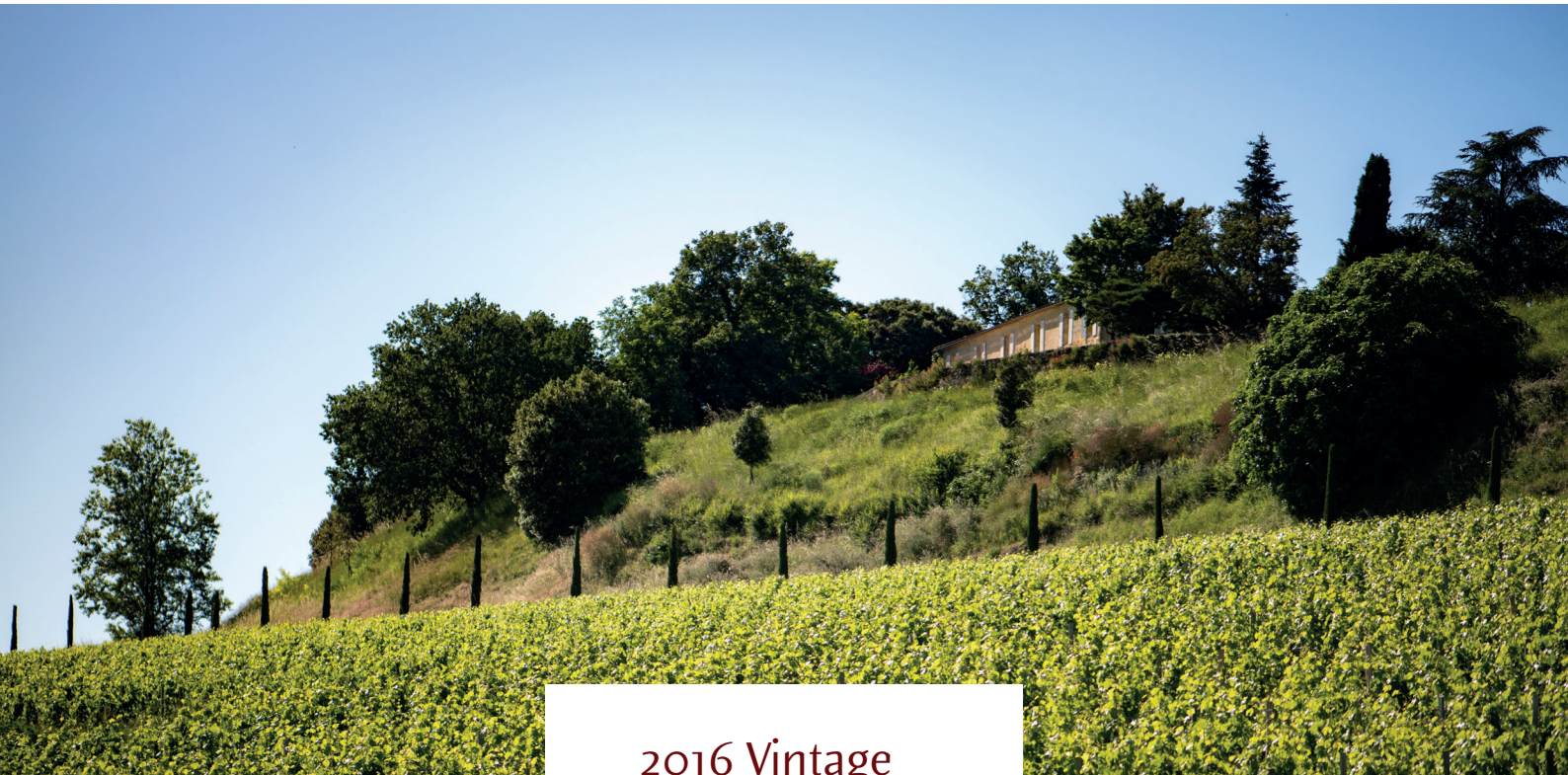




CHATEAU QUINTUS



2016 Vintage

The Climate

Despite a winter and a spring marked by complicated climatic conditions - abundant rain and temperatures below seasonal averages - flowering took place with an almost miraculous homogeneity.

The great drought of the summer ended with a rainy season in mid-September that was very beneficial for the end of the maturity cycle. In October, no rain came to disrupt our harvest. The freshness of the nights, combined with the warm days, allowed to develop wines rich in color but also fresh and fruity.

Paradox or miracle of nature? We would rather think it is the combination of human effort and, in particular, once again, the exceptional terroir.

Some Technical Information

Harvest Dates From the 3rd to the 20th October

Blend Merlot: 70% ; Cabernet Franc: 30%

New barrels 35%

Alcohol 15%

Bottling date From May 2nd to 7th 2018

Tasting note

The colour is a quite deep garnet-red. The first impression on the nose is of ripeness, but not to excess. Fresh fruity aromas predominate. The attack is smooth, silky, and caressing on the palate. The wine then spreads out without a trace of hardness. The middle palate is full-bodied and tight-knit, going into a long aftertaste. The fruity flavours are accompanied by discreet, elegant oak. After the flamboyant 2015 Quintus, the 2016 is fresh, fruity, remarkably well-focused and well-structured. It also displays a depth never before achieved by this estate.

