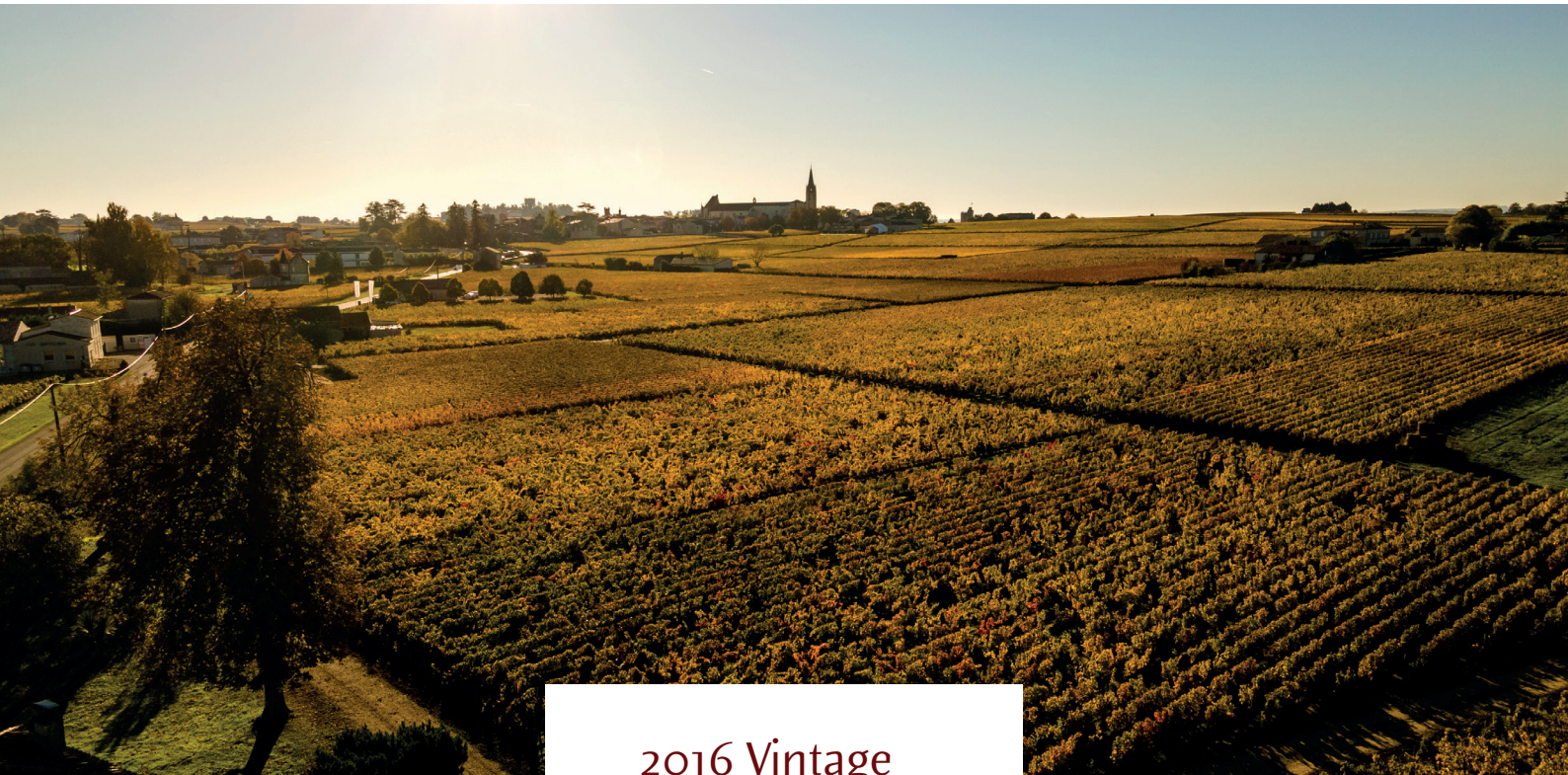
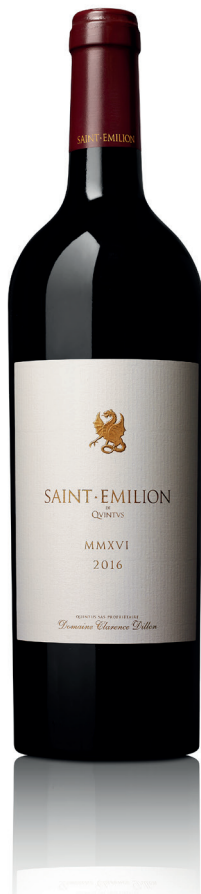




CHATEAU QUINTUS



## 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 3<sup>rd</sup> to the 20<sup>th</sup> of October

Blend Merlot Noir: 61% ; Cabernet Franc: 28%

Cabernet Sauvignon: 11%

New barrels 12%

Alcohol 15%

Bottling date On March 2<sup>nd</sup> 2018

### Tasting note

Beautiful deep red colour with crimson highlights. The bouquet features very ripe fruit with lovely spicy nuances. Refined oak completes an aromatic profile that invariably creates the desire to go ahead and take a sip. The wine starts out very soft and pleasant on the palate, going on to show concentration with rich tannin and no hardness. Ripe fruit flavours are accompanied by good body and texture. The aftertaste of this Saint-Emilion de Quintus is particularly attractive.

This wine shows just how successful the 2016 vintage is in all parts of the Saint Emilion appellation.