



CHATEAU QUINTVS



2018 Vintage

The Climate

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 26th 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.

Some Technical Information

Harvest Dates From the 20th of September to the 8th of October

Blend Merlot: 88,8% ; Cabernet Franc: 11,2%

Alcohol 15%

Bottling date On April 14th 2020

Tasting note

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.

