



CHATEAU QUINTUS



2020 Vintage

The Climate

Winter 2019/2020 is mild and wet. The vine's growth cycle begins very early (it is the earliest year after 1989). In Spring, constant rainfall encourages mildew to appear, so we are doubly attentive. Flowering is very early too and occurs as usual. From mid-June and until mid-August, an exceptionally hot, dry period sets in, during which we note three periods of heatwave. As a result, we decrease work carried out in the vineyard, especially leaf-thinning, to protect the wholeness of the grape bunches and to preserve aromatic freshness. From 11th August, steady rainfall enables the grape to perfect its ripeness. Harvests of white grapes are early and gathered in very good conditions. Temperatures are above seasonal averages, ideal for completing the ripening of all the red grape varieties, which entered our fermenting rooms in excellent health.

Some Technical Information

Harvest Dates From the 11th to the 25th of September

Blend Merlot: 86,7% ; Cabernet Franc: 13,3%

Alcohol 14,6% (estimated)

Tasting note

Beautiful dark garnet-red colour. The initial impression on the nose is intense, hints of red fruits with the freshness of just picked berries. The oak is discreet and qualitative. Starts out softly on the palate, pleasant. Then, the wine evolves on a rather tender body. The tannin finally appears, coated and medium-long. This Saint-Emilion de Quintus leaves an impression of balance and immediate pleasure.

