



CHATEAU QUINTVS



Vintage 2022

The Climate

Winter is relatively dry and within seasonal averages. The water deficit continues until the beginning of spring and budburst starts at the end of March in the earliest plots. A spell of frost settles and leads to a halt in the vine's growth, but without any long-lasting consequences. Warmth comes back as of the month of April and continues in May, with flowering occurring early. During the heatwave that descends in mid-June, green work in the vineyard is reduced to protect the grapes. Summer is sun-kissed and light rainfall in the week of 10th August allows the soils to be cooled down and ensures ripeness is consistent.

The harvests begin on 7th September in excellent conditions and become the earliest ever since the property was established in 2011. The grapes are concentrated and present a superb range of aromas.

Some Technical Information

Harvest Dates From September 7th to 28th

Blend Merlot : 78,8 % ; Cabernet Franc : 20,6 % ; Malbec : 0,6 %

New barrels 35,7 %

Alcohol content 15 %

Tasting note

Very beautiful dark violet colour. The nose is ripe, fruity and of good intensity at this stage. The blackberry appears with agitation. The palate is fairly broad on entry, with strong tannins. Notes of chocolate follow the ripe red fruit. Ageing will «refine» the tannins and make this wine delicious in just over a year's time.

