



CHATEAU QUINTUS



Vintage 2023

The Climate

Winter was mild at Château Quintus, except in February. In spring, nocturnal temperatures remained rather low, with high humidity persisting until May, followed by heavy rainfall in June. Vine growth was sustained throughout the growing season, requiring intense efforts from our winegrowers on green work to maintain the vineyard's good sanitary condition. Trimming was frequent and leaf thinning on the sunrise side was carried out across nearly all plots to encourage air to circulate around the grape bunches. Significant green harvests were intensified to ensure consistent véraison and to limit the development of mildew.

The harvests began on 12th September after a cool summer, followed by a warm and dry late summer. These temperatures enabled us to bring in a high-quality harvest, with ripe grapes displaying an elegant aromatic range between balance and freshness. The meticulous tastings by our technical team also played a decisive role in the plot selection process during vinification at Château Quintus this year.

Some Technical Information

Harvest Dates From September 12th to October 3rd

Blend Merlot : 81,4 % ; Cabernet Franc : 18,6 %

Alcohol content 14.1% (provisional)

Tasting note

This Saint-Émilion is a vivid, intense, bright red. The first nose is moderately aromatic. A fresh fruitiness emerges on swirling, with notes of fresh Morello cherries. The attack is fresh and delicate. The palate then evolves into a soft, medium-bodied wine, fruity but with no tannic angle. The wine is fresh, pleasant and already seems to be saying to us: 'why wait to drink me when you already find me so good?'

