



CHATEAU QUINTUS



2022 Vintage

The Climate

Winter is relatively dry and within seasonal averages. The water deficit continues until the beginning of spring and bud burst 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: 81.6%; Cabernet Franc: 12.1%

Malbec: 6.3%

New barrels 29.6%

Alcohol 15.5%

Tasting notes

The colour of this Dragon de Quintus is a deep red. The nose is powerful and remarkably woody at this stage: spices mingle with red fruits to tempt us to taste this wine. Wide and fleshy on the first taste, the wine then develops, becomes more delicate and fruity, seamlessly, delightful and delicious right to the finish. A superb creamy sensation. This Dragon is definitely among our greatest successes for this wine...

