



CHATEAU QUINTUS



2023 Vintage

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 12th September to 3rd October

Blend Merlot: 71.6%

Cabernet Franc: 28.4%

New barrels 25.3%

Alcohol 14.5%

Tasting notes

A dark, bold, red wine colour. Discreet, but bewitching on the first nose. Swirling reveals depth, excellent ripeness of fruit and freshness too. The first taste is soft, tender, fruity and flavourful. As the wine develops, it remains fruity and fresh. It is soft on the palate, smooth and the finish is still fresh on pleasant flavours. Then the tannins disappear and the savours persist. This Dragon is quite simply rousing!

