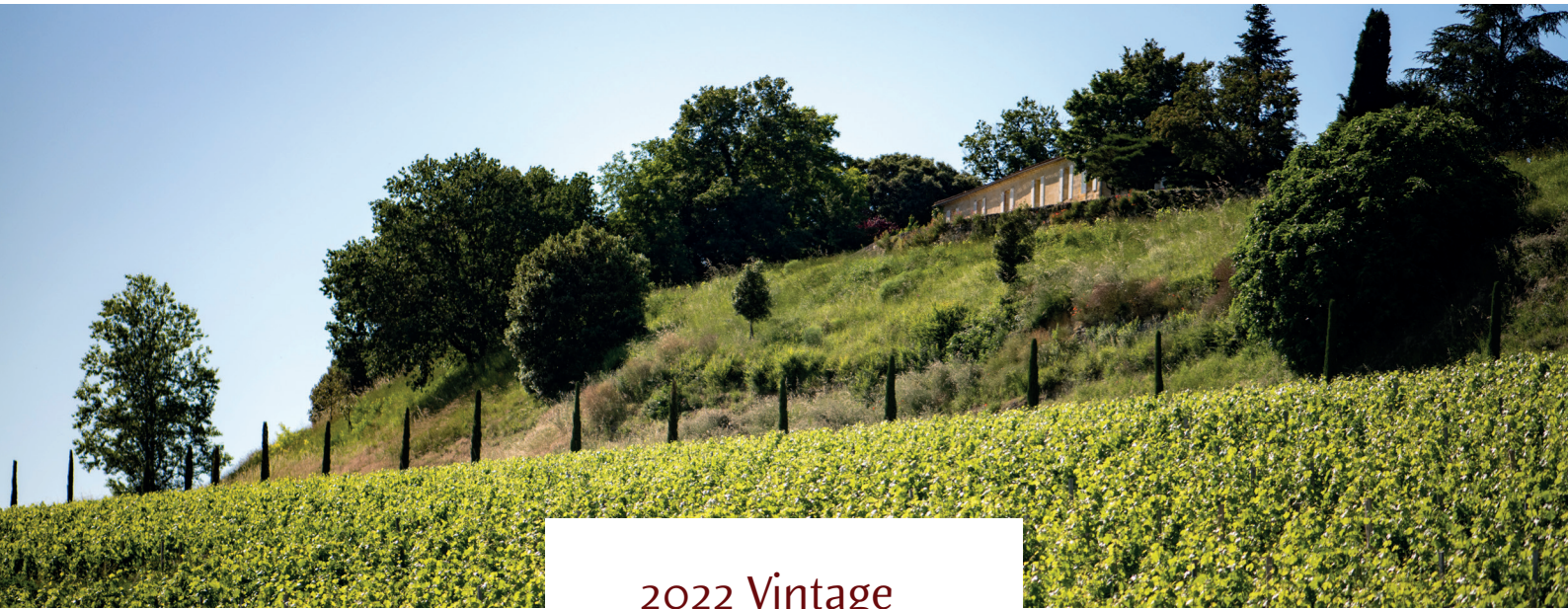




CHATEAU QUINTUS



2022 Vintage

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: 58.5%

Cabernet Franc: 41.5%

New barrels 38.9%

Alcohol 15.5%

Tasting notes

The colour of this Quintus is a deep purple. The nose is powerful, revealing ripeness, but not excessively so, with scents of red and black fruits, giving freshness: it is complex, therefore delicate. The first taste is wide, majestic, gentle and structured. The wine then progresses, smooth, devoid of heaviness, but powerful, covering the palate in the three dimensions: width, depth and length. The Cabernet Francs (more than 40%) bring freshness, as well as structure and combine with the generous, fleshy Merlots, to give a result perhaps never before attained at Quintus. Superb.

