



CHATEAU QUINTUS



2024 Vintage

The Climate

2024 began with a mild, wet winter, marked by rainfall that continued until springtime. Grass cover between rows also turned out to be an invaluable ally, because the load-bearing capacity brought about by this made work in the plots easier, whilst also regulating the vine's vigour. A superb formation of grape clusters followed, then consistent flowering for the Merlots, as well as for the Cabernets. 2024 was a challenging vintage that highlighted the importance of vine workers' quick responsiveness and the means used to observe, analyse and take action with the greatest accuracy. After a cool summer and a month of August during which there were a few heat peaks, the sunny week of 16th September played a key role, bringing welcome concentration to the berries and ripening their aromatic expression. Thanks to thorough control of pressure to maintain good health for the vines and constant attention given to the balances of ripeness, the harvest was gathered as propitiously as possible, with a painstaking method used for selection within plots. From the first juices, the 2024 vintage revealed a charming typicity, marked by marvellous minerality and floral hints.

Some Technical Information

Harvest dates from September 24th to October 4th

Blend Merlot: 92.8%

Cabernet Franc: 7.2%

Alcohol 12.95%

Tasting notes

This Saint-Émilion from Quintus has a beautiful, moderately deep red colour with attractive purple highlights. The nose is intense and very fruity, dominated by raspberry and redcurrant. The attack is tender, and the wine develops smoothly. The body of the wine, without being powerful, fills the mouth nicely. The fruits expressed on the nose are found in the aromas and flavours on the palate. This Saint-Émilion from Quintus leaves a lovely impression of easy pleasure.

