



CHATEAU·QVINTVS



2012 Vintage

The Climate

The 2012 vintage was uneven from bud break, which was disturbed by a cool, wet month of April, to véraison (color change), which took place over a long period. Fortunately, the months of July and August 2012 were ideal: warm and dry. This fine summer weather enabled us to do everything possible in the vineyard in order to make up for the poor spring weather. For two months, our team worked meticulously to make ripening as homogeneous as possible, and removed any green grapes at véraison. The harvest for both red and white wines began under sunny skies. 2012 is a truly fine vintage for early-ripening terroirs such as ours.

Some Technical Information

Harvest Dates From October 1st to 17th

Blend Merlot Noir: 79% ; Cabernet Franc: 21%

New barrels 40%

Alcohol 14%

Bottling date On May 15th and 16th 2014

Tasting note

The first word that comes to mind here is: harmonious. The wine is attractive, very round, smooth and fresh, with red fruit, redcurrant and blueberry overtones. It will be ready to drink fairly young and should provide a great deal of pleasure.

