



CHATEAU QUINTVS



## 2015 Vintage

### The Climate

The year 2015 appears to be the warmest and sunniest, throughout our country, since the beginning of meteorological statistics. A long heat wave and dry period allowed to achieve excellent flowering conditions until the arrival, in August, of miraculous rains.

This rain enabled the vines to maintain the necessary water reserves and to provide requisite nourishment for perfect ripeness. The harvest began in September under a clear blue sky. Thanks to this ideal weather, we were able to wait for optimum ripeness for each grape variety.

All the conditions are there to allow 2015 to join the greatest vintages of Bordeaux.

### Some Technical Information

Harvest Dates From September 23<sup>rd</sup> to October 9<sup>th</sup>

Blend Merlot Noir: 76% ; Cabernet Franc: 23%

Cabernet Sauvignon: 1%

New barrels 33%

Alcohol 15%

Bottling date From April 26<sup>th</sup> to 28<sup>th</sup> 2017

### Tasting note

Le Dragon has a beautiful vermilion colour. The nose is wonderfully fresh, with hints of cherry and raspberry. The ripeness of the fruit comes through wonderfully when the wine is swirled in the glass. It starts off quite smooth and soft on the palate, going on to reveal rich tannin that is well-integrated even at this early stage. The aftertaste is relatively long. It is also appetising and gives every indication of fine balance.

