





## The Climate

One of the characteristics of 2011 was an extremely dry spring. Based on the measured rainfall in April, May and June this was the driest spring since 1949. Happily, summer brought some rain which allowed the vine to continue its growth. With a dry September, we were able to harvest in optimal conditions.

## Some Technical Information

Harvest Dates From 12th to 27th of September Blend Merlot Noir: 50%; Cabernet Franc: 50%

New barrels 40% Alcohol 13.5%

Bottling date On May 14th 2013

## Tasting note

Beautiful deep red colour with mauve highlights. Concentrated, very ripe nose with hints of black fruit and cocoa. Very full and supple on the palate. It is stunning that a wine this young is so round, with a certain harmony seemingly impervious to distortion - a sweet sensation which is the sign of maturity certainly plays a role here. Aromatic finish. We were fortunate to acquire this superb property last June, and therefore to have the opportunity to totally control the vineyard and the vinification of the 2011 vintage. We are proud of this first Quintus vintage and are eager to discover all the secrets of this magnificent terroir.