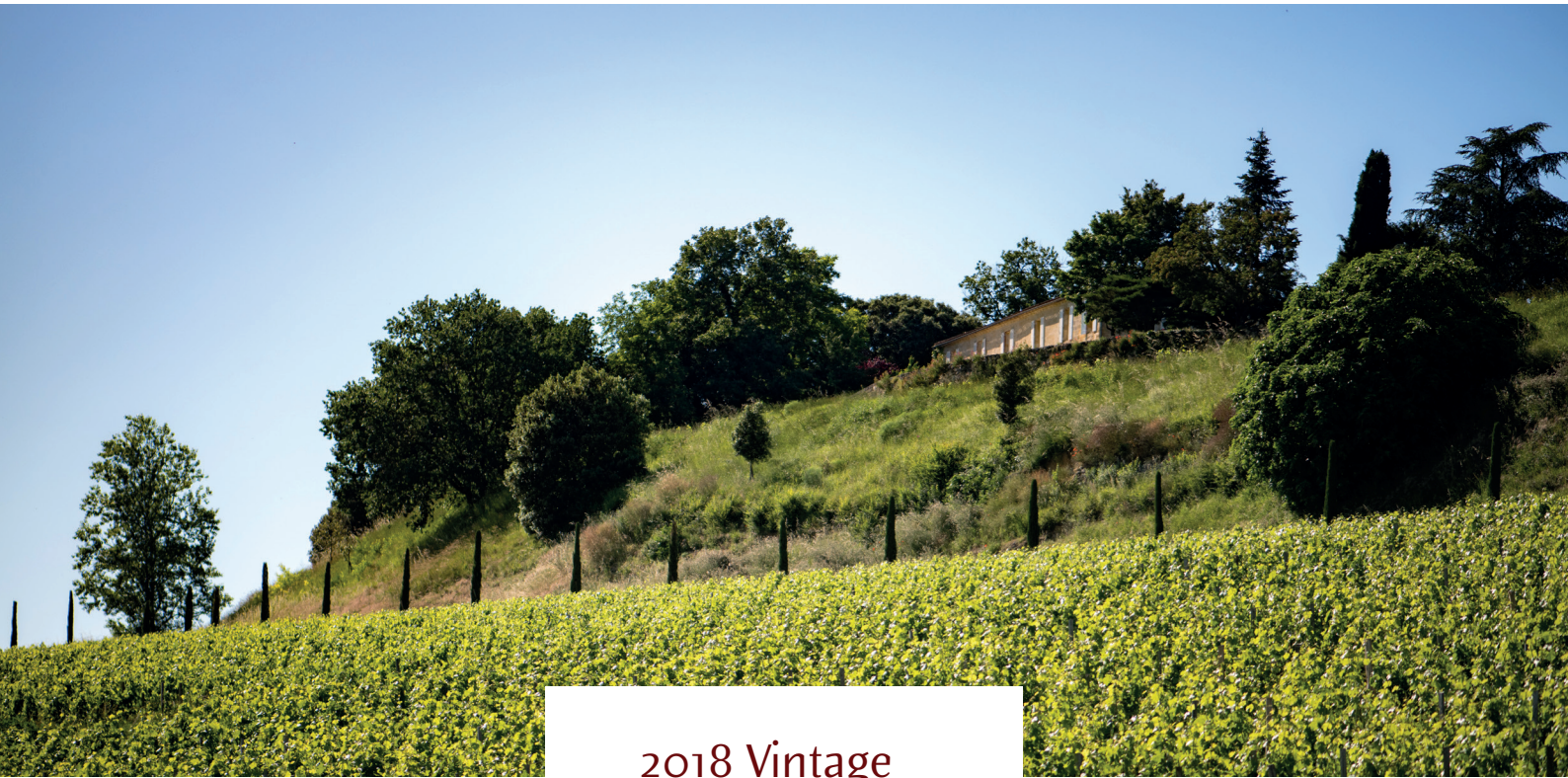




CHATEAU QUINTVS



2018 Vintage

The Climate

The spring of 2018 was marked by frequent stormy weather. The growing season started very well, although was later slowed down as a result of a violent hailstorm on the 26th of May. The vines nevertheless recovered fairly quickly. The month of June was relatively warm, conducive to even flowering.

A hot summer followed, with little rainfall. *Véraison* (colour change) took place under ideal conditions.

A high-pressure system set in during the month of September. The grapes were picked under clear blue skies at peak ripeness and in excellent condition.

Some Technical Information

Harvest Dates From the 20th of September to the 8th of October

Blend Merlot: 72,3% ; Cabernet Franc: 27,7%

New barrels 38%

Alcohol 15,5%

Bottling date April 18th, 20th, and 21st 2020

Tasting note

Intense, dark colour. The nose is rich and complex, displaying very ripe red and black fruit notes. Oaky hints enhance the purity of the fruit, without being overpowering. Starts out powerful yet subtle on the palate, becoming well-structured, with smooth, tight-knit tannins without any aggression. The delicious and fruity mid-palate paves the way for a delicious long aftertaste.

