



CHATEAU QUINTVS



2014 Vintage

The Climate

2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.

Some Technical Information

Harvest Dates From September 29th to October 8th

Blend Merlot Noir: 83% ; Cabernet Franc: 7%

Cabernet Sauvignon: 10%

New barrels 20%

Alcohol 13,2%

Tasting note

The wine is of a lovely, vermillion-red colour. The first impression on the nose features delicate aromas of «kirsch» cherries, blended with oaky vanilla.

The aromas are revealed while swirling the glass, releasing intense ripe-fruit overtones. On the palate, the wine starts out soft and pleasant, with a good tannic structure, which affirms its character gradually and smoothly, following through on the aftertaste. The soft, velvety tannins are accompanied by fresh, ripe fruit and slightly oaky overtones.

This 2014 Saint-Emilion is balanced and already gives much pleasure!

