



CHATEAU QUINTVS



2017 Vintage

The Climate

Vegetative growth started on the 13th of March, then was accelerated by a warm, sunny spring. Two incidents of frost in late April served as a reminder to winegrowers that viticulture is fragile and that nature cannot be tamed.

The water deficit, which reached 50% in July and August, was a distinguishing feature of the vintage. However, thanks to significant rainfall in June, the vines were spared from the drought. Above-average sunshine and a spell of very hot weather (29 days over 30°C), moderated by relatively cool nights (enabling the grapes to ripen without stress) also resulted in favourable winegrowing conditions.

The outstanding fruit is reflected in our wines, which have managed to preserve the freshness vital to the balance we always seek. Weather during the month of September was fine for picking - with the exception of the second week, when it rained, although this precipitation helped the Cabernets to ripen slowly and well. 2017 has all the necessary qualities to become a benchmark vintage.

Some Technical Information

Harvest Dates From the 14th to the 29th of September

Blend Merlot: 73% ; Cabernet Franc: 5%

Cabernet Sauvignon: 22%

New barrels 15%

Alcohol 14,5%

Bottling date On March 13th 2019

Tasting note

Beautiful crystal-clear cherry-red colour. The first impression on the nose is of a fruity, fresh, and enjoyable wine. Swirling in the glass releases oaky and spicy notes combined with fruity overtones. Starts out generous on the palate, going on to show considerable tannin, finishing on a very pleasant aftertaste.

