



CHATEAU QUINTVS



## 2019 Vintage

### The Climate

The winter of 2018-2019 was mild and dry. Cool temperatures in spring slowed down vine growth. Flowering took place in ideal conditions, without *coulure* (shot berries) nor *millerandage* (abnormal fruit set). Storm Miguel swept across the Nouvelle-Aquitaine region on the 7<sup>th</sup> of June, although our grapes were fortunately spared. Heavy, regular rainfall was conducive to vegetative growth, leading the vines to develop an impressive leaf canopy. The rain came to a sudden halt on the 22<sup>nd</sup> of June, and a series of successive heatwaves ensued. July was the third hottest in history after 2006 and 2013, with temperatures reaching a record-breaking 42°C on the 23<sup>rd</sup>. Fortunately, rain fell on the 26<sup>th</sup>, followed by cool nights in August, propitious to the synthesis of anthocyanins. *Véraison* (colour change) was slow but uninterrupted. September was marked by fine, dry and sunny conditions, interspersed by welcome rainfall. Thanks to this ideal spell of weather, all the grape varieties were harvested at peak ripeness and at a leisurely pace.

### Some Technical Information

**Harvest Dates** From the 19<sup>th</sup> of September to the 9<sup>th</sup> of October

**Blend** Merlot Noir: 63,5% ; Cabernet Franc: 22,5%

Cabernet Sauvignon: 14%

**Alcohol** 15%

**Bottling date** On March 15<sup>th</sup> 2021

### Tasting note

Beautiful crimson colour. The bouquet displays delicate hints of oak and vanilla at first. Wonderfully ripe red fruit notes develop with aeration and get the taste buds tingling. Starts out delicious on the palate, becoming soft and generous. The medium-long tannic finish leaves a lasting impression of a lovely fruity wine.

