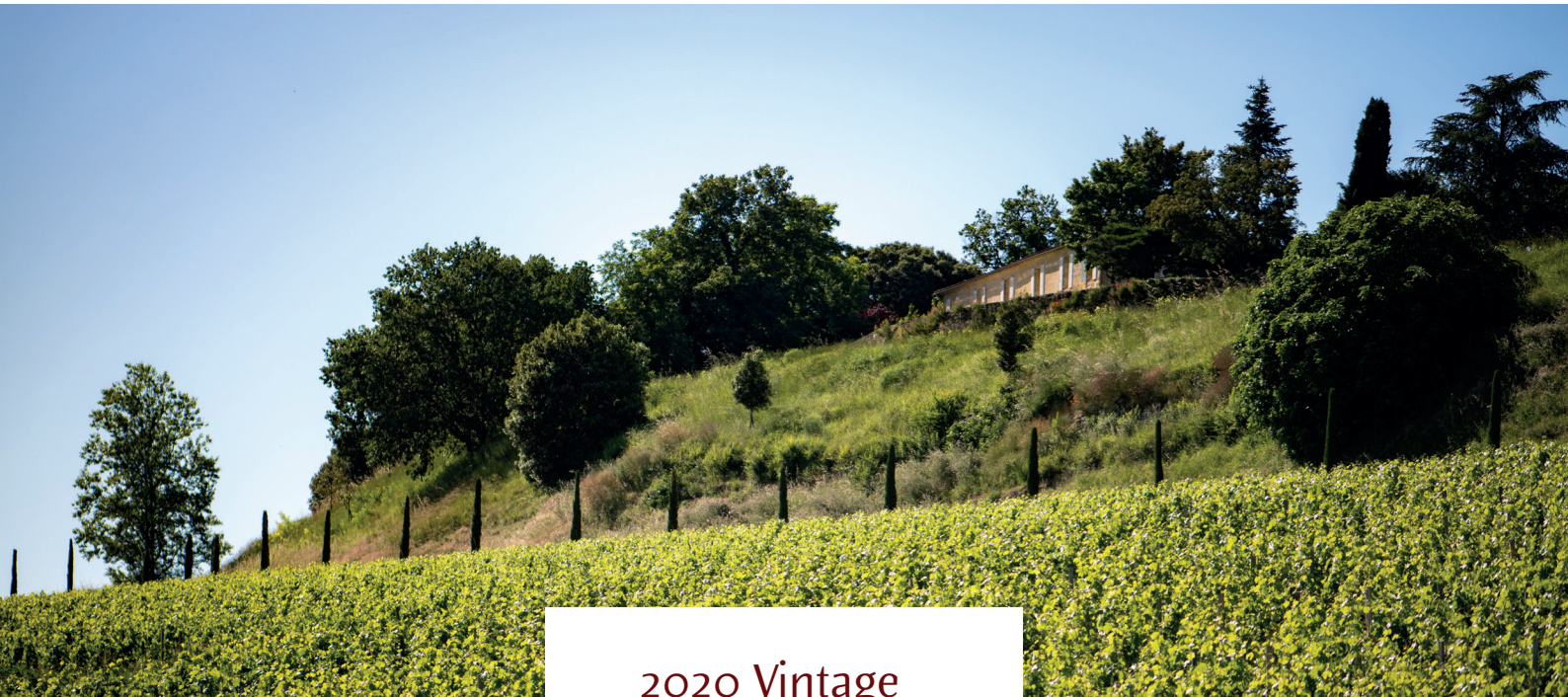




CHATEAU QUINTVS



2020 Vintage

The Climate

Winter 2019/2020 is mild and wet. The vine's growth cycle begins very early (it is the earliest year after 1989). In Spring, constant rainfall encourages mildew to appear, so we are doubly attentive. Flowering is very early too and occurs as usual. From mid-June and until mid-August, an exceptionally hot, dry period sets in, during which we note three periods of heatwave. As a result, we decrease work carried out in the vineyard, especially leaf-thinning, to protect the wholeness of the grape bunches and to preserve aromatic freshness. From 11th August, steady rainfall enables the grape to perfect its ripeness. Temperatures are above seasonal averages, ideal for completing the ripening of all the red grape varieties, which entered our fermenting rooms in excellent health.

Some Technical Information

Harvest Dates From the 11th to the 25th of September
Blend Merlot: 62.5% ; Cabernet Franc: 37.5%
New barrels 37,2%
Alcohol 15,4% (estimated)

Tasting note

A magnificent deep, purple colour. The concentration sensed on the first nose is impressive. When swirling the wine, aromas of very ripe red and black fruit mingle with spicy hints and give a superb sensation of complexity. The first taste feels ample and fleshy and then the wine develops, full of flavour, on a flawless, tightly-knit, juicy texture of tannin. The wine stretches out in length with a lot of taste. The Cabernet Franc, representing more than 30% of the blend, undeniably structures this vintage, while giving it freshness too. A superb Quintus.

