



CHATEAU QUINTUS



Vintage 2021

The Climate

The 2021 season was marked by a very mild winter and an incidence of frost in the month of April, the impact of which was fortunately restricted by Château Quintus's terroir of hillsides where air circulates well. 2021 highlighted even more the strength of Quintus's terroir, with a rainy month of June during which the topography and natural drainage of the soils enabled the vine to be protected from weather risks and fungal diseases.

After a relatively cool month of July, when the grapes developed slowly, the month of September marked a distinct speed-up in ripening, with warm, sunny days that were really beneficial for maturity. The harvest started on 24th September in very good conditions. Quintus's terroir allowed us to have a splendid crop and ripe grapes possessing superb body. As it is the case each year, meticulous sorting was carried out both in the plots of vines and in the vat room.

This year, it was necessary to adjust winemaking to the grapes themselves, by giving priority to gentle extractions and vinification at low-temperature for a vintage which promised to be more classic than the two previous ones.

Some Technical Information

Blend Merlot : 82,7 % ; Cabernet Franc : 14,5 %

Malbec : 2,8 %

New barrels 30 %

Alcohol 13,2 %

Tasting note

A lovely, moderately deep ruby colour. It is fruity and ripe on the nose, with aromas of pomegranate and flowers. Delicately woody, the first taste is soft and gentle. The wine develops on perceptible, tannins full of flavour, it is moderately full and long, but always with a very pleasant flavour of red fruit.

Le Dragon is a wine of pleasure.

