



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. Harvests of white grapes are early and gathered in very good conditions. 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 Noir: 84.7% ; Cabernet Franc: 15.3%
New barrels 32.9%
Alcohol 15.2% (estimated)

Tasting note

A beautiful dark, purple colour. The wine presents a powerful, fruity first nose, whereas after swirling woody, vanilla-scented hints mingle with aromas of ripe black fruit. A spicy note follows and gives lovely complexity. The first taste is supple and silky, then the wine progresses on a delicate, tightly-knit texture of tannin. The sensation of fleshiness persists, flavours of fruit combine with woody notes and make the wine very charming. Without being as concentrated as its elder brother, this Dragon is particularly delicious and pleasant.

