

Château Olivier

GRAND CRU CLASSE DE GRAVES

PRIMEURS 2011

CARACTERISTICS OF THE 2011 VINTAGE

WEATHER CONDITIONS

Thanks to a particularly warm spring, flowering and veraison were early, enjoying high temperatures for the time of year. Cooler weather arrived in July, and then in mid-July the rain came too. August was quite hot with some rainfall in the third week.

Until the harvest, the weather was good, dry, with high temperatures.

These conditions were favourable for ripening the white grapes.

For the red grapes the best batches were found on clay soils. These batches combined ripeness, colour and lovely aromatic expression.

The fine, dry weather at the end of September allowed the Cabernet Sauvignons to reach excellent levels of ripeness. However, the yield turned out to be low.

This was a very "Olivier" year, where the diversity of soil and a meticulous sorting on the vine and in the winery were key to attaining the best from each plot.

The 2011 vintage with its temperate ripening conditions and early harvest gave well-coloured, aromatic, fresh wines: classical wines typical of Bordeaux.

CHATEAU OLIVIER WHITE 2011

HARVESTS

23rd to 27th August,
By hand, in trays

VINIFICATION

Fermentation in barrels
Regular stirring
35% new barrels

ALCOHOL

12°5

YIELD

40 III/IIA

BLEND

78% de Sauvignon blanc
20% de Sémillon
2% de Muscadelle



CHATEAU OLIVIER RED 2011

HARVESTS

01st to 16th September for Merlot
19th to 27th September for Cabernet
Sauvignon
By hand, in trays

VINIFICATION

At low temperatures, with reduced
pumping over volume
35% new barrels

ALCOHOL

12°5

YIELD

35 III/IIA

BLEND

Cabernet Sauvignon 60%
Merlot 40%



APPELLATION **PESSAC-LEOGNAN**
OWNER **FAMILY DE BETHMANN**
MANAGING DIRECTOR **LAURENT LEBRUN**

VINEYARD

Area: 60 hectares | Soils: Gravels (50%), Clay-Limestone (35%) and Sands (15%)
Varieties : Cabernet Sauvignon, Merlot, Petit Verdot, Sauvignon, Sémillon,
Muscadelle
Average Age : 22 years

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