

CHÂTEAU OLIVIER RED 2019



Harvest:

Merlot: 17th of September to the 1 of October
Cabernet Sauvignon: 1 to 8th of October
Petit Verdot: 3th of October

Handpicked into small crates.

Blend:

55% Cabernet Sauvignon
41% Merlot
4% Petit Verdot

Analysis:

Potential degrees: 14.6°
Total acidity: 3.46 g/L
pH: 3.66

Yield: 47 Hl/Ha

CHÂTEAU OLIVIER WHITE 2019



Harvest:

Sauvignon Blanc: 29th of August to 10th of September
Sémillon: 11th to 12th of September

Handpicked into small crates.

Blend:

80% Sauvignon Blanc
20% Sémillon

Analysis:

Potential degrees: 13.49°
Total acidity: 5.14 g/L
pH: 3.24

Yield: 44 Hl/Ha

SUMMARY OF VINEYARD TREATMENTS IN 2019

Château Olivier has been certified HEV level 3 and ISO 14001 since 2016.

- The soils are worked by machine.
- No endocrine disruptors used or CMR (carcinogenic).
- 89% of the treatments are labelled organic or biological control.
- Copper dosage is only 3.2 kg/ha/annum.

SOME DEVELOPMENTS:

- In the cellar: small 112 litre barrels to refine the ageing process.
- In the vineyard:
 - * plantation of 0.34 hectares of additional Petit Verdot.
 - * plantation of 1,142 meters of hedges around and inside the vineyards to improve the natural ecosystem (birds' nests, bats, insects..).
 - * Frost combatting eolienne protection.



33850 LÉOGNAN - FRANCE - TEL : +33 (0)5 56 64 73 31 - FAX : +33 (0)5 56 64 54 23

mail@chateau-olivier.com - www.chateau-olivier.com



Château Olivier

GRAND CRU CLASSÉ DE GRAVES

THE 2019 VINTAGE

The winter of 2019 was quite dry and mild. We recorded less than 50% of the average rainfall for the decade with only 160mm in total. February was particularly mild with temperatures 2.5°C higher than in previous years. These conditions sparked early and homogenous budburst.

Spring was cool and damp. May was a cold month with 3 nights where there was a risk of frost. Luckily, the vineyards at Château Olivier were spared once more. The spring weather which was particularly cold and damp slowed the growth cycle in the vineyards following the early budburst.

Flowering took place in good conditions on 24 may for the Merlot, 28 may for the Cabernet Sauvignon and 30 may for the Petit Verdot and our white varieties, Sauvignon Blanc and Semillon. Before the rain on 3 june we observed regular and abundant flowering. At this stage the yield was looking potentially abundant.

In this vintage we green harvested some of the plots of Merlot and Petit-Verdot.



THE 2019 VINTAGE

After a wet month in June the weather changed dramatically at the end of the month. Hot and dry summer weather set in with two heatwaves at the end of June and July (26th -27th). The average temperature in July was 2.1 °C above average.

Water stress was early but moderate during fruit set. As a result the berries were concentrated and lighter than usual.

Veraison took place on the 25th of July for our white varieties, on the 26th for the Merlot and Cabernet Sauvignon and on the 5th of August for the Petit Verdot.

September was a hot month (+0.9°C). There was moderate rainfall between the 22nd and 25th of September.

Thanks to the good climatic conditions the vineyards stayed in excellent health throughout the season with very little mildew and no botrytis. The aromatic purity of our wine is doubtless due to the excellent health of the harvest.

THE RED HARVEST

The berries were small with concentrated levels of sugar. The characteristics of this vintage are richness and structure with good acidity throughout. The harvest began with the Merlot on 17 September. Rainfall between 22 and 25 September helped to moderate the alcoholic levels of certain plots and improved the potential balance of the wines.

The Cabernet Sauvignon was harvested from 1 October. These plots were extremely rich and structured. Pyrazine aromas were undetectable and notes of blackcurrant and blackberry were present from the very first pumping overs.

The Petit Verdot was picked on 3 October. We were particularly pleased with its elegance and fine tannic structure.

THE WHITE HARVEST

The whites were harvested between 29 August and 12 September. The particularly aromatic nature of this vintage can be attributed to the high levels of nitrogen in the must. The high levels of the natural anti-oxidant, glutathione suggest these wines will have good ageing potential.

Both the Sauvignon Blanc and the Semillon are very expressive wines with lovely acidity on the palate.

