



## 2017 CHATEAU QUINTUS

### The weather

Vegetative growth started on the 13<sup>th</sup> of March, then was accelerated by a warm, sunny spring. Two incidents of frost in late April served as a reminder to winegrowers that viticulture is fragile and that nature cannot be tamed.

The water deficit, which reached 50% in July and August, was a distinguishing feature of the vintage. However, thanks to significant rainfall in June, the vines were spared from the drought. Above-average sunshine and a spell of very hot weather (29 days over 30°C), moderated by relatively cool nights (enabling the grapes to ripen without stress) also resulted in favourable winegrowing conditions.

The outstanding fruit is reflected in our wines, which have managed to preserve the freshness vital to the balance we always seek. Weather during the month of September was fine for picking – with the exception of the second week, when it rained, although this precipitation helped the Cabernets to ripen slowly and well.

2017 has all the necessary qualities to become a benchmark vintage.

### A few figures

Harvest dates:	From the 14 <sup>th</sup> to the 29 <sup>th</sup> of September
Blend:	Merlot: 54.4%
	Cabernet Franc: 45.6%
Yield:	30.2 hectolitres per hectare
Share of the <i>grand vin</i> :	32%
New barrels:	36%
Alcohol:	14.5%
Bottling date:	April 15 <sup>th</sup> and 16 <sup>th</sup> 2019

### Tasting notes

Deep, dark, crimson colour. The bouquet is rich, ripe, and complex, with overtones of delicate, subtle oak. The outstanding overall aromatic impression awakens the senses, and will follow through to the palate. Starts out broad-based and full-bodied, with a fruity core. Goes on to reveal velvety, tight-knit tannin with fruity notes and hints of spice. The aftertaste is seamlessly persistent, long after the final sip. It leaves a lasting impression, which is proof of a great wine!