



CHATEAU QUINTUS

2019 VINTAGE

WARMTH AND FRESHNESS



“The success of a vintage depends on its holistic nature. While it’s not uncommon to achieve sublime merlots, which is the case for the 2019 vintage, the cabernet franc also hit a high note. In 2019, our magnificent cabernet franc is on par with the merlot and represents nearly 45% of the final blend.

2019 marks the ninth vintage of Château Quintus, and it is undoubtedly one of the best to date.

Don’t miss out on the Château Quintus 2019.”

Jean-Philippe DELMAS

THE VINEYARD

The mild and dry 2018-2019 winter period led to a rather precocious budbreak, on March 22nd.

Then, in spring, markedly cool temperatures and heavy rains slowed the vine’s growth. The first sign of flowering on the merlots came on May 27th.

From the end of June, the year 2019 was marked by several heatwaves, with temperatures surpassing 35°C (95°F). The month of July was particularly hot, reaching a record-breaking 41°C (105.8°F) in the shade on July 21st. However, we observed no adverse impact on growth. The first veraison was noted on the plants on July 22nd, and on July 25th for the rest of the merlots. The veraison was homogeneous.

A HOT AND DRY SUMMER

Temperatures were cooler in August, leading to a slower ripening of the cabernet francs.

In September, another period of high temperatures (reaching almost 34°C (93.2°F) on the 13th) was followed by a long-awaited rainfall on the 22nd. However, temperature fluctuations between night and day (a variation of up to 19°C), proved particularly favorable to the synthesis of anthocyanins and phenolic compounds.

Discover the 2019 vintage behind the scene video: [click here](#)

BEFORE AND AFTER THE RAIN

Harvesting began on September 19th for some of the merlot micro-parcels.

The harvesting conditions were particularly beautiful and warm. The grapes contained little juice, were sugar-rich and very concentrated.

The rainfall of the following weekend brought freshness to our merlots, most of which were still on the vine.

Meanwhile, the cabernet francs were picked when perfectly ripe, one week after the merlots.

These rains were therefore beneficial and did not in any way alter the quality of the grapes, which were in excellent condition. The yields of 35.8 hl/ha were mainly due to small berries.

LE CHÂTEAU AND THE ESTATE

The story of Quintus is as ancient as that of Saint-Emilion itself, as one of the region's oldest vineyards, planted as early as the 4th or 5th century B.C.

Perched on a limestone promontory (mound) culminating at an altitude of 62 meters, Château Quintus is located on the southwestern extremity of the Saint-Emilion plateau and shares its beautiful exposure and fabulous microclimate with the most renowned properties of this appellation. With 28 hectares of vines, the estate boasts exceptional biodiversity thanks to its two-hectare park with majestic holm oaks, low walls and slopes. The teams' daily efforts to developing this incredible biodiversity have already been rewarded by a double certification: High Environmental Value and ISO14001.

THE HARVEST

