



2016 Le Dragon de Quintus

The weather

Despite a winter and a spring marked by complicated climatic conditions - abundant rain and temperatures below seasonal averages - flowering took place with an almost miraculous homogeneity.

The great drought of the summer ended with a rainy season in mid-September that was very beneficial for the end of the maturity cycle. In October, no rain came to disrupt our harvest.

The freshness of the nights, combined with the warm days, allowed to develop wines rich in color but also fresh and fruity.

Paradox or miracle of nature? We would rather think it is the combination of human effort and, in particular, once again, the exceptional terroir.

A few figures

Harvest dates:	From the 3 rd to the 20 th of October
Blend:	Merlot: 90%
	Cabernet Franc: 10%
Yield:	45.1 hectolitres per hectare
Share of production:	29%
New barrels:	29%
Alcohol:	14.9% (provisional)
Production:	3,400 cases of 12 bottles (estimated)

Tasting notes

Beautiful red colour with mauve highlights. Ripe and fairly intense bouquet of crunchy red fruit (cherry). The oak is already well-integrated. The wine starts off quite smooth on the palate, immediately going on to reveal excellent fruit. It develops softly on the palate with plenty of tannin, but that is rich and never aggressive. This 2016 Dragon de Quintus is unquestionably the most full and complete made since 2011.