



2018 Le Dragon de Quintus

The weather

The spring of 2018 was marked by frequent stormy weather.

The growing season started very well, although was later slowed down as a result of a violent hailstorm on the 26th of May. The vines nevertheless recovered fairly quickly. The month of June was relatively warm, conducive to even flowering.

A hot summer followed, with little rainfall. *Véraison* (colour change) took place under ideal conditions.

A high-pressure system set in during the month of September. The grapes were picked under clear blue skies at peak ripeness and in excellent condition.

A few figures

Harvest dates:	From the 20 th of September to the 8th of October
Blend:	Merlot: 75.2%
	Cabernet Franc: 24.8%
Yield:	41.1 hectolitres per hectare
Share of production:	37.3%
New barrels:	30%
Alcohol:	14.8% (estimation)

Tasting notes

Beautiful red colour with crimson highlights. The initial impression on the nose is fresh and pleasant, with red fruit aromas and subtle, delicate hints of vanilla and oak. This Dragon de Quintus is fresh, fruity and very enjoyable on the palate. The tannin is smooth and ripe, with perfect balance and a medium-long finish.