



Château Olivier

GRAND CRU CLASSÉ DE GRAVES

2015 VINTAGE

WEATHER CONDITIONS

*B*ud break was even throughout the vineyard.

Flowering started on the 27th of May for Merlot and Petit Verdot, and the first few days of June for the Cabernets and white wine varieties, which took advantage of weather that was warmer and drier than the seasonal average.

Flowering was quick and even, and the bunches were identically distributed from one vine to another.

Fruit set was enhanced by dry weather in June. The berries were small and the skins had a high tannin content. Rain much-awaited by farmers and winegrowers throughout the region arrived in early August. This sped up *véraison* (colour change), which started on the 21st of July for all varieties, except Petit Verdot, which was slightly later, on the 11th of August. Vineyards in the Pessac-Léognan appellation were spared by September showers more than any other in Bordeaux. The water deficit was thus maintained and ripening continued during warm, dry weather right up until the harvest – ideal for concentrating the grapes. Regular ploughing proved to have a positive impact.

Fine weather was propitious to healthy vines and fruit in excellent condition.



THE HARVEST



The white wine harvest took place under ideal conditions. Yields were slightly lower than previous years. The Sémillon grapes were a beautiful golden colour and particularly aromatic.

The red wine harvest stretched over four weeks. Very fruity Merlot grapes were picked first. These were especially small compared to recent vintages. Merlot grown on clay and gravel soil had great aromatic freshness that contributed liveliness to the final blend.

The Cabernet Sauvignon vines planted in Bel Air in 2003-2004 have become mature and now account for over 30% of the blend. They add structure and concentration.

Pigeage (punching down the cap) was done by hand for the Petit Verdot, which produced rich, very fragrant wine.



2015 WHITE CHATEAU OLIVIER:

The Sémillon wines are very aromatic with nuances of almond and quince. The Sauvignon Blanc wines are perfectly ripe and even round this year. The blend of these two grape varieties gives body to the final blend, which is vivacious and has a lovely bouquet. Thanks to good acidity, it also has a beautiful long aftertaste.

2015 RED CHATEAU OLIVIER:

The nose is very expressive, with ripe red fruit aromas as well as spicy nuances. The middle palate is velvety and full-bodied with rich, smooth tannin. This is a wine of substance, with a great balance between ripe aromatics, finesse, elegance... and a long aftertaste.



2015 WHITE CHATEAU OLIVIER:

Harvest dates: 1st to the 10th of September, with hand picking into small crates

Fermentation: in barrel, with regular bâtonnage (lees stirring)

Ageing: 35% new barrels

Yield: 38 hl/ha

Degree: 13° by vol.

Grape varieties: 75% Sauvignon Blanc, 23% Sémillon, and 2% Muscadelle

2015 RED CHATEAU OLIVIER:

Harvest dates: 21st of September to the 10th of October, handpicked into small crates

Fermentation: in temperature-controlled stainless steel vats

Pigeage (punching down the cap) for Cabernet Sauvignon and Petit-Verdot

Malolactic fermentation in barrel

Ageing: 35% new barrels

Yield: 45 hl/ha

Degree: 14° by vol.

Grape varieties: 55% Cabernet Sauvignon, 40% Merlot, and 5% Petit Verdot



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