



Château Olivier

GRAND CRU CLASSÉ DE GRAVES

THE 2018 VINTAGE

The winter of 2018 was much wetter than in recent years, with 400 mm of cumulative rainfall from December to March.

Despite a relatively mild month of January, winter 2018 was colder than usual. February and March temperatures were 3 degrees below average. These conditions explain why bud break was 5 days late.

However, this had no adverse effect on the quality of the buds, which developed evenly throughout the vineyard.

Spring was mild and wet. This meant that mildew, present to a small extent to begin with, started to spread. Thanks to meticulous work by the technical team and careful management of each plot, mildew was kept under control, including on the 10 hectares grown organically.

In fact, it ended up having few consequences.

Flowering began on the 24th of May for Merlot and the 27th of that month for Sémillon during fine weather. The projected size of the crop was large.

A period of remarkable warm, dry weather, ideal for ripening, set in from July to October. There were only 57 mm of precipitation from July to September, and the temperature was 1.5 degrees above the seasonal average.

These outstanding conditions during ripening account for the superb quality of the vintage.



THE RED WINE HARVEST

Picking of the red wine grapes began on the 14th of September. The excellent weather made it possible to wait until the 10th of October to harvest the latest-ripening Cabernet Sauvignon.

The grapes therefore had all the necessary time to become both ripe and concentrated. This was helped by the fact that there was enough water left in the subsoil from spring showers to cope with a dry summer.

The yield of Cabernet Sauvignon was lower than average due to the small size of the berries. The wines are very expressive and well-structured.

The Merlot wines are quite rich, with black fruit aromas and plenty of tannin. Petit Verdot, which needs more water than the other varieties during ripening, contributes a certain tannic vivaciousness.



THE WHITE WINE HARVEST

Sauvignon Blanc grapes were picked from the 28th of August to the 2nd of September, and Sémillon on the 12th of September.

Little affected by a few showers between the 5th and 9th of September, and harvested in the early morning, the fruit was in perfect condition and retained maximum freshness.

The Sauvignon Blanc wines are very expressive and fruity, with a bouquet of peach and white flowers.

They are rich, but show good acidity on the palate, along with a beautiful, pure, and deep flavour profile.



CHÂTEAU OLIVIER ROUGE



Harvest:

Merlot: 14th of September to the 12th of October
Cabernet Sauvignon: 26th of September
to the 12th of October
Petit Verdot: 4th of October

Handpicked into small crates.

Blend:
50% Cabernet Sauvignon
46% Merlot
4% Petit Verdot

Alcoholic degree: 14.95
pH/T.A. : 3.64/3.57

Yield: 40 hl/ha

CHÂTEAU OLIVIER BLANC



Harvest:

Sauvignon Blanc: 28th of August
to the 2nd of September
Sémillon: 12th of September

Handpicked into small crates.

Blend:
75% Sauvignon Blanc
25% Sémillon

Alcoholic degree: 14.10
pH/A.T.: 3.21/4.86

Yield: 46 hl/ha

Work in the vineyard this year once again focused on protecting both the vines and the environment:

- 100% mechanical cultivation of the soil (no herbicides have been used for many years);
- limited use of tractors, despite the intense threat of downy mildew;
- no use whatsoever of CMR (carcinogenic) substances or endocrine disrupters;
- no anti-botrytis fungicide treatments;
- 70% of all treatments either certified organic or consisting of biological control agents;
- protection against grape leafhoppers with kaolin (clay);
- planting of hedges to encourage the presence of bats.



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