



Château Olivier

GRAND CRU CLASSÉ DE GRAVES

2016 VINTAGE

WEATHER CONDITIONS

*W*eather during the 2016 growing season 789 mm of rain fell from January to June 2016 at Château Olivier. This was more than twice the total annual precipitation in 2015 (590 mm). The winter of 2016 was mild and wet. However, a spell of fine weather occurred during flowering, which began on the 28th of May for Merlot and Cabernet Sauvignon, and the 4th of June for Petit Verdot and the white wine varieties. 2016 was a relatively abundant vintage. There was very little rain from the 1st of July to the 13th of September. Temperatures were slightly above seasonal averages. Two rainy periods in September precluded excessive water stress that would have impeded ripening. Beautiful sunny days and cool nights in October were conducive to excellent ripening, and locked in aromatic freshness.



RED WINES

*F*lowering began on the 28th of May for Merlot and Cabernet Sauvignon, and on the 4th of June for Petit Verdot and the white wine varieties.

Flowering went very well for all varieties.

With barely 10 mm of rain in July and August, the warm, dry summer weather increased sugar levels and broke down malic acid.

There was marked water stress in the château's gravelly plots, but rain arrived at just the right time on the 13th of September, enabling ripening to continue.

Cooler temperatures at this time preserved aromatic freshness.

The diversity of Olivier's terroirs once again succeeded in producing deeply-coloured, aromatic, well-structured wines with very elegant tannin in 2016.

Merlot wines from plots with gravelly soil overlaying clay and limestone are rich and flavoursome.

Cabernet Sauvignon grapes on gravelly plots suffered most from a lack of water.

However, September showers gave a new impetus to ripening.

Yields were lowest in these plots. The berries were also smaller.

Petit Verdot vines, picked for the third time in 2016, ripened perfectly and yielded 45 hectolitres per hectare. The weather was ideal for this variety.

The grapes were in altogether excellent condition, including in plots cultivated organically.

The anthocyanins were easy to extract and of higher quality than any other vintage in the past 9 years. The wines are thus deeply-coloured.



2016 RED CHATEAU OLIVIER:

The Merlot wines are very fruity with red berry, black cherry, and coffee aromas. The middle palate is quite full, with very concentrated, elegant tannin. There is a beautiful long aftertaste. The Cabernet Sauvignon wines are very ripe. Although yields were lower, they show beautiful aromatic freshness. The tannin is more tightly-knit, but the wines are developing nicely in barrel. The Petit Verdot wines are spicy and their tannin adds a touch of tautness on the finish.

THE WHITE WINE

*F*lowering began on the 4th of June. As with the red wine varieties, the large number of flowers led to beautiful bunches of grapes. Yields this year were thus very satisfactory for both grape varieties. Despite an arid summer, the vines did not suffer from a lack of water because most are planted on “cold” clay-limestone soil. We were very attentive to the level of acidity during pressing. The wines are very expressive.

2016 WHITE CHATEAU OLIVIER:

The Sémillon wines are very rich and aromatic.
The Sauvignon Blanc wines are full-bodied and expressive.
The wines are altogether complex, rich, and aromatic.



2016 RED CHATEAU OLIVIER

Harvest dates: The 28th of September to the 20th of October
Grapes were picked in perfect condition throughout that period, including the plots of organic grapes.



Yield: 45hl/ha Alcohol by volume: 13.95°
pH: 3.65 Total acidity: 3.65 g/l H₂SO₄
Grape varieties: 50% Cabernet Sauvignon,
45% Merlot, and 5% Petit Verdot

2016 WHITE CHATEAU OLIVIER

Harvest dates: The 8th to the 19th of September,
with hand picking into small crates.

Yield: 45 hl/ha Alcohol by volume: 13.85°
pH: 3.24 Total acidity: 4.04 g/l H₂SO₄
Grape varieties: 75% Sauvignon Blanc, 23% Sémillon,
and 2% Muscadelle

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