

CHÂTEAU OLIVIER ROUGE

Picked just before the rain, on the 16th of September, the Merlot wines are rich and fruity. Cabernet Sauvignon was able to take full advantage of the summerlike weather in late September, with highs of over 25°C. The intense tannin accounts for a fine long aftertaste. Petit Verdot makes up just 2% of the blend because of the frost in 2017. It nevertheless adds a touch of tension and minerality.



Grape varieties:

Cabernet Sauvignon: 58%

Merlot: 40%

Petit Verdot: 2%

Analysis:

Alcohol content: 13.5°

Total acidity (g/l H₂SO₄) 3.39

pH: 3.75

CHÂTEAU OLIVIER BLANC

The relatively cool weather in August and cloudy skies throughout the summer well and truly locked in the fresh aromas and richness in our white wines. The Sémillon and Sauvignon Blanc wines are very aromatic.

The fine balance between the alcoholic degree (13°5) and pH (3.22) bode well for good ageing potential for 2017 white Château Olivier.



Grape varieties:

Sauvignon Blanc: 75%

Sémillon: 23%

Muscadelle: 2%

Analysis:

Alcohol content: 13.5°

Total acidity (g/l H₂SO₄) 4.49

pH: 3.22

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Château Olivier

GRAND CRU CLASSÉ DE GRAVES

2017: A YEAR OF CONTRASTS

Early winter was dry and cold (1.7°C below the ten-year average in January), but temperatures from February to March were especially mild for the season.

Bud break was early: on the 20th of March for Merlot and the 26th of that month for Cabernet Sauvignon, Petit Verdot, Sémillon, and Sauvignon Blanc. This took place evenly and during a period with very mild weather, accompanied by a phase of rapid vine growth.

Frost on the nights of the 27th and 28th of April in Bordeaux unfortunately did not spare Château Olivier.

Intense work in the vineyard thereafter, in the weeks prior to flowering, included suckering and tying up. It was sometimes necessary to go over the same vines several times to remove second-generation shoots.

The warm temperatures in May and June (an average of 17.1°C and 20.7°C respectively) were conducive to quick, even flowering: on the 20th of May for Merlot, the 23rd of May for Cabernet Sauvignon, and the 28th of May for Petit Verdot and the white wine varieties.

Spring 2017 was relatively warm. This, combined with dry weather that lasted until the end of August, enhanced phenolic maturity.

It is also possible to speak of water stress in late June during bunch closure.



SUMMER WAS DRY DESPITE CONSIDERABLE CLOUDINESS

Summer was rather dry, with less sunshine than usual due to cloud cover. Temperatures were similar to seasonal averages. Véraison (colour change) occurred in mid-July for Merlot, Cabernet Sauvignon, Sauvignon Blanc, and Sémillon, i.e. two weeks early than in 2016. Later-maturing Petit Verdot began to change colour on the 1st of August.

An initial head start of more than two and a half weeks with regard to phenolic maturity in late June was reduced due to cloud cover. In the end, the harvest that took place one and a half weeks earlier than usual.

The white wine varieties were picked during excellent weather starting on the 28th of August. Certain plots had to be gone over several times as a result of the frost. The wines from each plot were made and aged separately. They wines are very aromatic. The harvest of white wine grapes in parts of the vineyard damaged by frost was pushed back to the 16th of September. This is the first time we have ever picked red and white grapes at the same time.

Sunshine in keeping with the seasonal average in August ripened the grapes while preserving their natural acidity. The aromas were preserved thanks to our winepress with inert gas that limits oxidation.

THE HARVEST

Rain in mid-September accelerated the rhythm of picking for early-ripening Merlot grapes. These were harvested beautifully ripe and in good condition. We waited a week before picking the Petit Verdot. The weather turned sunny and remained stable starting on the 18th of September, which enabled us to wait until the 26th of that month to pick Cabernet Sauvignon, which displayed excellent ripeness and balance. The crop was markedly smaller than usual due to the frost: 25 hectolitres /hectare for the whites and 32 hectolitres/hectare for the reds.

WHAT'S NEW AT OLIVIER

We acquired 8 new vats in the cellar this year. This allows us to be even more precise in separating, selecting, and ultimately blending wines that come from different plots. Once the free run juice is run off, the press wine is put directly into barrel. The latter is then blended with the former after we have selected the best barrels.

