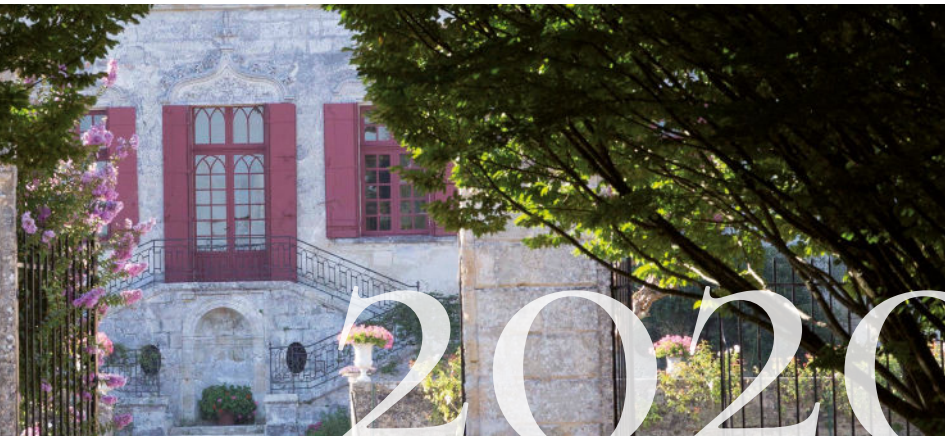




# Château Olivier

GRAND CRU CLASSÉ DE GRAVES



## A success born from extremes

**2020** was reminiscent of an extreme pendulum swing, which put winegrowers' nerves to the test throughout the growing season, and compelled them to work tirelessly from spring up until the harvest.

This year took everyone by surprise. The Bordeaux wine region had its fair share of peculiarities, with extreme weather marked by both rainfall and drought conditions.

At Château Olivier, a series of very demanding events which could have ended in misfortune changed into defining milestones. The result was a particularly successful vintage, hailed as a miracle. Nature had been at work, supported by human intervention throughout.

With the 2018, 2019 and 2020 vintages, has Olivier produced the most remarkable trio in the estate's history? Each one boasts its own unique personality, marked by precision and the never-ending quest for quality.

# The weather conditions

December was slightly rainier than usual, followed by a mild winter, especially in February (3.5° warmer than average).

Early bud break on 17 March extended the risk of frost. Fortunately, sub-zero temperatures on 27 and 31 March did not cause any damage. Spring was rainy, coupled with mild temperatures in May, triggering the heightened risk of mildew.

Flowering began early on 11 May, followed by a dry spell from the 14<sup>th</sup> to the 31<sup>st</sup>.

Rainfall returned in June, lasting until the 18<sup>th</sup>, and prompting green harvesting. Drought conditions then set in until 11 August, when three days of much-welcome wet weather gave a new impetus to ripening.

Summer was hot, yet spared from heatwaves. Temperatures remained high in September and the grapes became concentrated and high in sugar, anthocyanins and tannins.

## The white wine harvest

The weather conditions required the meticulous efforts and attention of winegrowers. The harvest unfolded serenely from 20 August to 8 September, resulting in a very early vintage with good yield. Selecting the grape juice during pressing was key to preserving aromas and acidity. We had to ensure our white wines maintained the distinctive structure characteristic of Château Olivier.

## The red wine harvest

The harvest took place from 14 to 25 September.

The grapes were in perfect condition thanks to favourably hot, dry conditions (35°C). Rainfall forecast from the 25<sup>th</sup> onwards prompted us to pick the Cabernets without delay, which also gave us the chance to test the efficiency of our new grape reception area. Contrasting weather during spring and summer forced the team to adapt and be responsive at all times. In the end, their hard work and the combination of extreme conditions resulted in a great vintage – probably one of the best ever produced at Château Olivier. For the team, fears and dedication gave way to pride. Not only was the vintage saved, but it was of excellent quality!



# 2020



Charbonniere  
France

# The reds

The Merlots grown on gravelly soils are ethereal and refined, while those from clay soils are well-structured with crunchy fruit flavours.

The Petit Verdot is very elegant, with floral notes.

The Cabernet Sauvignons are complex and sophisticated, especially those grown on clay soils.

# Tasting notes

Dark purplish-red colour.

The complex nose is underpinned by ripe, crunchy fruit and spicy notes. Starts out straightforward on the palate with plenty of tannin and no aggressiveness whatsoever. The wine is wonderfully concentrated, with crunchy fruit aromas once again coming to the fore. The freshness contributes elegance, precision, and complexity, culminating in an impressively long finish.



## < 2020 red Château Olivier >

Blend: 52% Cabernet sauvignon  
42% Merlot  
6% Petit Verdot

Analysis: Potential alcohol content: 14.70%  
Total acidity: 3.34 g/L  
pH: 3.7  
Yield: 43 hL/ha

# The whites

The Sauvignon Blancs are lively and aromatic. Thanks to our cool soils, they coped well with the summer heat. The Sémillons are round and fruity. This was the first harvest to be propagated from mass selection, and it yielded high-quality results. Several passes were necessary to pick the grapes at optimum ripeness.

## Tasting notes

Pale-yellow colour. The nose is very expressive, displaying citrus notes. The wine starts out lively with noticeable citrus aromas following through to the palate. Sweet pastry overtones come to the fore, giving the impression of sweetness. The finish is long and remarkably fruity.



### < 2020 white Château Olivier >

Blend:	75%: Sauvignon blanc 25%: Semillon
Analysis:	Potential alcohol content: 13.40% Total acidity: 4.01 g/L pH: 3.19 Yield: 50 hl/ha

## OVERVIEW OF VINEYARD PROTECTION IN 2020

Château Olivier has been level 3 HEV  
and ISO 14001-certified since 2016.

The soil is ploughed.

Products are free from CMR (carcinogenic)  
substances and endocrine disruptors.

70% of treatments are certified Organic  
or use biocontrol methods.



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