



## 2016 CHATEAU QUINTUS

### The weather

Despite a winter and a spring marked by complicated climatic conditions - abundant rain and temperatures below seasonal averages - flowering took place with an almost miraculous homogeneity.

The great drought of the summer ended with a rainy season in mid-September that was very beneficial for the end of the maturity cycle. In October, no rain came to disrupt our harvest.

The freshness of the nights, combined with the warm days, allowed to develop wines rich in color but also fresh and fruity.

Paradox or miracle of nature? We would rather think it is the combination of human effort and, in particular, once again, the exceptional terroir.

### A few figures

Harvest dates:	From the 3 <sup>rd</sup> to the 20 <sup>th</sup> of October
Blend:	Merlot: 70%
	Cabernet Franc: 30%
Yield:	45.1 hectolitres per hectare
Share of the <i>grand vin</i> :	41%
New barrels:	35%
Alcohol:	15% (provisional)
Production:	4,800 cases of 12 bottles (estimated)

### Tasting notes

The colour is a quite deep garnet-red. The first impression on the nose is of ripeness, but not to excess. Fresh fruity aromas predominate. The attack is smooth, silky, and caressing on the palate. The wine then spreads out without a trace of hardness. The middle palate is full-bodied and tight-knit, going into a long aftertaste. The fruity flavours are accompanied by discreet, elegant oak. After the flamboyant 2015 Quintus, the 2016 is fresh, fruity, remarkably well-focused and well-structured. It also displays a depth never before achieved by this estate.