



## CHÂTEAU ODILON 2019

### VINEYARD ATTRIBUTES

**Appellation :** AOC Haut-Médoc, Bordeaux, France

Château Odilon is in the Lustrac-Médoc appellation, in the middle of the limestone plateau, away from the Gironde estuary. The property thus benefits from a relatively sheltered environment.

**Terroir :** The clay-limestone soil enables a remarkable resistance to periods of dry weather. The proximity of the Atlantic ocean brings an element of freshness, that is reflected in the bright, fresh aromatic style of the wines. The terroir has proven to be particularly well-suited to Merlot, in a region where Cabernet Sauvignon traditionally predominates. As a result, Château Odilon has a very distinctive character for a Médoc wine.

### VINTAGE SUMMARY

2019 was a year of contrasts, and was characterized by tremendous variation. A cool spring, scorching heat in the summer and dry weather throughout the year prevented the development of diseases. However, cold, rainy weather in June disrupted flowering, causing coulure and millerandage. Furthermore, water stress, which varied depending on the area and the terroir, resulted in some instances of ripening being checked. The berries were therefore small, resulting in lower than usual yields. Fortunately, there was some rain after 22 September, which relaunched the ripening process and enabled the red grape varieties to reach a good level of maturity.

### WINE MAKING SCHEME

Manual and mechanical harvest with a sorting on the whole harvest. Vinification in temperature-controlled stainless steel vats with cold pre-fermentation maceration and pumping over. Micro-oxygenation in vats. Fermentation takes place over 15 days under controlled temperature at 18°C. The wine is then put into barrels for a period of 14 months.

### TASTING NOTES

Deep garnet colour.

Expressive on the nose marked by ripe, fresh fruit. Finewood, slight vanilla notes complete the bouquet after aeration.

The mouth is elegant, the coated tannins are tempered by a nice acidity. Well-balanced, long and intense, it gives way to a fruity and tasty finish.



### TECHNICAL INFORMATION

**Varietals :** Merlot 85%, Cabernet sauvignon 15%

**Alcohol content :** 13.5 % vol.

**pH :** 3.5

**Total acidity :** 3.6 g/l