



## CHÂTEAU ODILON 2016

### ■ 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

2016 was a year of contrasts for Château Odilon, with extreme weather conditions (a rainy winter and spring, followed by a dry summer), an unusually high threat of fungal diseases and, above all, a superb, unexpected Indian summer that enabled the grapes to reach an exceptional degree of ripeness, ideal for the production of a Grand Vin. January and February 2016 were mild but particularly rainy. Temperatures remained substantially above average with a few sporadic frosts. The wet, cold conditions resulted in slower growth of the vines. While the weather in May made it difficult to control the threat of disease, and to carry out green harvests, it enabled the vines to catch up in terms of growth. The summer was very dry, but fortunately temperatures did not become excessive. The clay-rich soil had become saturated with water at the end of the spring, helping the vineyard to cope with the very dry summer, and proving it to be a valuable factor in 2016's success. After a rainy spell in September, a beautiful Indian summer during the harvest period enabled the red grapes to reach optimal phenolic maturity, making 2016 an exceptional vintage in terms of quality.

### ■ TASTING NOTES

Deep garnet colour; this wine offers aromas of black fruit, liquorice sticks, and delicate notes of orange blossom. On aeration, roasted scents and vanilla contribute to the nose's complexity. The attack is direct and lively. The balance is characterized by good concentration with creamy tannins. Despite its youth, this wine has remarkable elegance and its length suggests an excellent potential to age. Recommended serving temperature: 15-17°C.

#### TECHNICAL INFORMATION

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

**Yield :** 40 hL/ha

**Alcohol content :** 14 % vol.

**pH :** 3.59

**Total acidity :** 3.6 g/l

