CHATEAU DE QUANTIN



Château de Quantin Red 2018

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

The vines at Quantin grow on deep gravel to produce a red wine with very ripe, smoky aromas. This is very elegant on the palate with solid, well-extracted tannin and an attractive personality in all vintages.

THE VINTAGE

WEATHER CONDITIONS

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

09/15/2018

THE WINE

VARIETALS

Cabernet sauvignon 55%, Merlot 45%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Nice deep red colour, close to garnet.

Nose is intense, complex, marked by tasty notes of red fruits, but also of tobacco and vanilla, associated with more spicy aromas on the finish.

Attack is frank. The mid-palate is characterised by a nice volume, with well-melted tannins. Nice finish, with a lot of roundness. The red fruit and liquorice notes are a real treat on the palate. Well-balanced, this wine also has good ageing potential.

FOOD PAIRINGS

It can be enjoyed now with veal axoa, a mushroom omelette or ribs with caramel.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



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THE VINEYARD

TERROIR

Deep gravel

SURFACE AREA OF THE VINEYARD

37.06 ac

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double guyot with debudding

Grape Harvest: By hand or mechanical after manual sorting at

the vine

THE CELLAR

WINEMAKING

In stainless-steel temperature controlled tanks with patented cap-breaking system.

AGEING

For 12 months in barrels with racking each trimester.

