CHATEAU DE **QUANTIN**

Château de Quantin Red 2015

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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

HARVEST

09/14/2015

THE WINE

VARIETALS

Cabernet sauvignon 50%, Merlot 50%

ALCOHOL CONTENT 13 % vol.

TASTING

LURTON

PESSAC-LÉOGNAN

Brilliant, attractive, garnet-red colour with purple highlights.

Round and generous bouquet of very ripe fruit (morello cherry, blackcurrant) and a hint of vanilla. Smooth and generous on the palate. Has a beautifully classic Pessac-Léognan taste profile, with delicious red fruit and spicy flavours. Fairly long finish. The wine is already pleasant to drink, but will be even better in two or three years.

FOOD PAIRINGS

This wine will reveal all its deliciousness and complexity with poultry, beef, or duck confit.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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THE VINEYARD

TERROIR

Deep gravel

SURFACE AREA OF THE VINEYARD 37.06 ac

AGE OF VINES

19 years 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.



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