# 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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