



Domaines Clarence Dillon, Château Quintus, AOC Saint-Emilion grand cru, Rouge, 2022

AOC Saint-Emilion grand cru, Bordeaux, France

PRESENTATION

2022 is the first vintage, since the expansion of the property, entirely managed by the teams of Château Quintus from pruning to vinification. This year has allowed us to appropriate the rich palette of terroirs to bring out the most beautiful expression.

THE VINTAGE

The winter is relatively dry and within seasonal averages. The rainfall deficit continues into early spring and bud break occurs at the end of March in the earliest plots. A several-day frost episode follows, causing a halt in bud break and vegetative growth, but without lasting consequences. Heat arrives as early as April and continues into May, with an early flowering. During the heatwave in mid-June, the teams significantly reduce green operations to protect the grapes. This strategy pays off as the grapes continue to mature without any signs of sunburn. The summer is sunny and the light rain during the week of August 10 helps to refresh the soils and homogenize maturation.

HARVEST

The harvest begins on September 7th at Château Quintus in excellent sanitary conditions and thus becomes the earliest since the creation of the property in 2011. First the vines, then the hilltops facing south are harvested. A significant work of intra-plot selection is carried out in the vineyard in order to get the best out of each plot.

VARIETALS

Merlot 58,50%, Cabernet franc 41,50%

TASTING

The color of this Quintus is deep purple. The nose is intense, ripe without excess, with fresh red and black fruits: complex, therefore, subtle. The entry on the palate is wide, majestic, soft and structured. Then the wine progresses, suave, never heavy, but powerful, coating the palate in three dimensions: width, thickness, and length. The Cabernet Francs (over 40%) bring freshness, as well as structure, and are combined with the generous and fleshy Merlots, for a result, perhaps, never before achieved at Quintus. Superb.

REVIEWS AND AWARDS

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