

CHATEAU DE QUANTIN



Château de Quantin Red 2023

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

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

TERROIR

Deep gravel

IN THE VINEYARD

Pruning type: Double guyot with debudding.

Grape Harvest: mechanical. Densimetric sorting of grapes on arrival at the winery.

HARVEST

11 September - 05 October 2023

WINEMAKING

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

AGEING

For 12 months in barrels with racking each trimester.

VARIETALS

Cabernet sauvignon 55%, Merlot 45%

12,5 % VOL.

TECHNICAL DATA

Surface area of the vineyard: 37.06 ha

Age of vines: 19 years old

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years

TASTING

Deep garnet-red colour.

The nose, full of finesse but discreet at first, gradually reveals hints of black fruit and a gourmet touch of vanilla.

On the palate, the balance is harmonious: the body, light without being devoid of character, is supported by silky, perfectly integrated tannins. Controlled freshness enlivens every sip, making it easy to drink and a pleasure to enjoy.

FOOD PAIRINGS

Warm green lentil salad with bacon and shallots, chicken fillet with wild mushrooms, Flemish carbonnade.

