CHATEAU DE
QUANTIN

Château de Quantin Red 2022

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

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

5 September - 6 October 2022

THE WINE

VARIETALS

Cabernet sauvignon 60%, Merlot 40%

ALCOHOL CONTENT

12,5 % vol.

TASTING

A seductive cherry-red colour with great depth.
Complex, the nose reveals delicious notes of red and black fruit. Blackberry and bilberry intermingle with more woody notes. A hint of vanilla adds a touch of sweetness.
The attack is supple. The mid-palate expresses itself fully with well-coated tannins. The finish is marked by lightly toasted and spicy notes.

FOOD PAIRINGS

Fried eggs, mushroom risotto, rib-eye steak with onions...

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years

CONCOURS GÉNÉRAL AGRICOLE
MÉDAILLE D'ARGENT
PARIS 2025
MINISTÈRE DE L'AGRICULTURE ET DE LA SOUVERAINETÉ ALIMENTAIRE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

Deep gravel

SURFACE AREA OF THE VINEYARD

37.06 ha

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double guyot with debudding.
Grape Harvest: mechanical. Densimetric sorting of grapes on arrival at the winery.

THE CELLAR

WINEMAKING

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

AGEING

Aged for 12 months in stainless steel tanks.