

CHATEAU DE QUANTIN



Château de Quantin Red 2021

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

HARVEST

27 September - 15 October 2021

THE WINE

VARIETALS

Cabernet sauvignon 55%, Merlot 45%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Beautiful garnet-red colour.

The nose is delicate but promising, opening up on aeration to reveal aromas of toasted wood and liquorice, complemented by a few spicy notes. The whole is pleasant.

On the palate, it reveals a beautiful harmony. Its supple, silky structure is perfectly enveloped by a delicate sweetness, the fruit of its barrel ageing. It's a pleasant gourmet wine that offers an easy, convivial tasting experience.

FOOD PAIRINGS

Toast with smoked duck breast, barbecued lamb, tournedos with wine.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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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

For 12 months in barrels with racking each trimester.



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