



CHATEAU·QVINTVS

2021



IN THE VINEYARD

Less early than in the past few years, the 2021 season was marked by a very mild winter and an incidence of frost in the month of April, the impact of which was fortunately restricted by Château Quintus's terroir of hillsides where air circulates well.

2021 highlighted even more the strength of Quintus's terroir, with a rainy month of June during which the limestone promontory enabled the vine to be protected from weather risks and fungal diseases, thanks to its topography and natural drainage of the soils.

After a relatively cool month of July, when the grapes developed slowly, the month of September marked a distinct speed-up in ripening, with warm, sunny days that were really beneficial for maturity.



THE EXPANSION OF THE PROPERTY, PROGRESSING TO 45 HECTARES,
OF WHICH 42 HECTARES UNDER VINE,
MADE ITS MARK UPON THESE HARVESTS,
BECAUSE THIS ENLARGEMENT GIVES THE WINEMAKING TEAMS
AN EVEN RICHER PALETTE FOR CREATING THEIR BLENDS.

Domaine Clarence Dillon



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HARVESTS

From 24th September to 8th October

The harvests started on 24th September with a first plot of Merlot which had reached an excellent stage of ripeness, before really getting into full swing on 27th September in very good conditions.

Although 2021 is generally marked by climatic instability, Quintus's terroir did its work and allowed us to have a splendid crop and ripe grapes possessing superb body. As it is the case each year, meticulous sorting was carried out both in the plots of vines and in the vat room. During the harvests at Château Quintus, in order to get the very best from each hillside plot, these are divided into various parts: the top of the slope, the middle of the slope and the foot of the slope are harvested in turn, often several days apart. Subsequently, when receiving the grapes at the vat room, a second stage of sorting is also carried out, to keep only the very finest grapes.

This year, it was necessary to adjust winemaking to the grapes themselves, by giving priority to gentle extractions and vinification at low-temperature for a vintage which, at the time of harvesting, promised to be more classic than the two previous ones.

“WE HAD EVERY CONFIDENCE IN THE POTENTIAL OF OUR NEW PLOTS. THIS WAS CONFIRMED FROM THE 2021 VINTAGE, BY THE INCLUSION OF A VERY LARGE PROPORTION OF THESE PLOTS, BOTH FOR THE FINE WINE OF CHÂTEAU QUINTUS AND FOR THE SECOND WINE TOO.”

JEAN-PHILIPPE DELMAS, DEPUTY GENERAL MANAGER, WINE AND ESTATES.

—> [Discover the 2021 vintage behind the scene video](#)





CHÂTEAU QUINTUS

A superb ruby-red colour with purple glints. The first nose is concentrated, ripe and slightly discreet. Swirling reveals lovely complexity and confirms the ripeness of the fruit, with scents of violet.

On the first taste, it is wide and flavoursome with pulp. Then the wine develops flawlessly, thanks to developed, tightly-knit tannins. This Quintus leaves a splendid sensation of fruity lightness and controlled concentration, without any harshness. Excellent persistency.

Blend

68,2% Merlot, 31,3% Cabernet Franc,
0,5% Malbec

Alcohol by volume

13.4° (provisional)

New barrels

36%



LE DRAGON DE QUINTUS

A lovely, moderately deep ruby colour. It is fruity and ripe on the nose, with aromas of pomegranate and flowers. Delicately woody, the first taste is soft and gentle. The wine develops on perceptible, tannins full of flavour, it is moderately full and long, but always with a very pleasant flavour of red fruit. Le Dragon is a wine of pleasure.

Blend

82,7% Merlot, 14,5% Cabernet Franc,
2,8% Malbec

Alcohol by volume

13.2° (provisional)

New barrels

30%



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THE ESTATE

Perched on a limestone promontory, culminating at an altitude of 62 metres, Quintus offers up a breath-taking 360-degree view across the Dordogne valley. Its topography, boasting a plateau and featuring north, west and south facing slopes, comprises an incredible abundance of micro-climates and limestone soils, especially well suited for extricating the finest qualities of the Merlot and Cabernet Franc grape varieties. The environmental specificity of Château Quintus lies in its Mediterranean Green Belt, a true haven of biodiversity. The sublime natural gardens and terraces of Quintus, representing two hectares, are enchanting from the very first glance. These boast numerous hedgerows, majestic holm oaks, low stone walls and verdant escarpments. These treasures of the landscape heritage that surround the plots of vines are important shelters for natural allies, vital to the success of the vineyard.



BIODIVERSITY AND CONSERVATION

The recent inventory of the profusion of auxiliary fauna and flora of the property, carried out with the assistance of a doctor of entomology and landscape ecology, reveals a rare abundance of species: 800 types of auxiliary fauna gathered, divided into 200 different species and 80 varieties of wild flower were counted at the estate. To supplement these natural assets and enrich this breeding ground of biodiversity, the vineyard workers sow wild flowers on fallow land on the escarpments of the hillside slope, and in plots where vines have just been uprooted. The mowings, reaping and mechanical work of the soils are kept to a minimum. They also plant hedgerows of local varieties, creating ecological corridors in the less wooded areas. More than fifteen nesting boxes and insect hotels are installed on the property to provide shelters and wintering nests. In the same logic of biodiversity conservation, no insecticides were used on the estate since 2017.

The continuous efforts of all the Quintus teams involved in the progression in winegrowing methods have been rewarded by obtaining dual certification: High Environmental Value (HEV) since 2018 and ISO 14001 since 2019 in the collective framework of the association for Bordeaux wine SME.