

DRAGON DE QUINTUS 2018

AOP Saint-Emilion Grand Cru

~ Background ~

In June 2011, Domaine Clarence Dillon, owners of Château Haut-Brion and Château La Mission Haut-Brion, acquired a beautiful estate in Saint-Emilion, today renamed Château Quintus. In October 2013, Château Quintus in turn acquired the neighboring property, Château L'Arrosée, and these two exceptional estates are now united in order to produce one of the very finest wines of Saint-Emilion. "By uniting these two exceptional estates we have improved our team's ability to make one of the very finest wines of Saint-Emilion. This merger of equals will prove that the whole can be greater than the two parts. I am confident that this vineyard will soon come to rival its Domaine Clarence Dillon siblings as one of the finest wines of our region" Prince Robert of Luxembourg (President, Quintus SAS) Quintus remains a new adventure for the family company, just two years in to its ownership, with the huge potential of this beautiful piece of land just slowly being awakened.

The inspiration for the name "Dragon de Quintus" came from the vineyard's privileged location on a promontory at the edge of the Saint-Emilion plateau, as well as from the history of the watchtower built there to defend the village. In Western mythology, the dragon is represented as a very intelligent creature, usually the guardian of a priceless treasure benefitting from exceptional sight. This symbol of the keeper and protector of a magic terroir, observing this boundless panorama, is how we came to personify the second wine of Château Quintus.



~ Viticulture ~

- The spring of 2018 was marked by regular rainstorms. The vine developed a beautiful vegetative surface, but its growth was slowed down by the violent disturbance of May 26. However, it recovered quickly. The month of June was mild, allowing a homogeneous flowering. A hot summer followed, with little rainfall. The veraison took place in very good conditions. In September, the anticyclone settles down. We harvested under a radiant sun, all the grape varieties were picked up at maturity and the sanitary state was perfect.

- **Blend: 75.2% Merlot, 24.8% Cabernet Franc.**
- Yield: 4.1 hl / ha
- Perched on a 62-meter-high limestone hillock.
- The form of the land itself is characterized by a stratum of limestone that lies in crisscross shelves across the south-facing slopes of the plateau. The limestone to the north of the property is replaced by a varied mixture of clayey sands and gravels,
- Average age of the vines is 30 years
- The cultural practices are traditional and combine the soil labor and the natural grass growth
- Vines are pruned with the "Double Guyot" technique

~ Winemaking ~

- Vinify using both modern and traditional techniques
- Picking is done by hand.
- After sorting, wooden vats are used for the alcoholic fermentation of the wine, as well as stainless steel vats for both alcoholic and malolactic fermentation.
- Wine is blended then aged in oak.
- 30% new French oak barrels are used
- Production: 33000 bottles (estimation)



CHATEAU · QUINTUS



The 2018 le Dragon de Quintus is composed of 75.2% Merlot and 24.8% Cabernet Franc. Medium to deep garnet-purple colored, it delivers expressive scents of plum preserves, blueberry compote and kirsch, plus suggestions of spice cake, fallen leaves and unsmoked cigars. The palate is full-bodied with bags of black fruit preserves and an earthy undercurrent, framed by soft tannins and seamless freshness, finishing with a spicy kick.



Blueberry and black cherry with some floral and crushed-stone character. Full-bodied and chewy with lots of chalk, stone and dusty character to the blue fruit. Solid. Second wine. Needs three to four years to open. Try after 2025.

~ Tasting Notes ~

Beautiful red color, with purple reflections. The first nose, fresh and pleasant, immediately evokes red fruits. Very light woody note, vanilla and delicate. In the mouth, this Dragon de Quintus is fresh, with a very pleasant fruitiness. The tannins are coated, ripe. Of medium length, the wine is perfectly balanced.