



Prince Robert de Luxembourg
President

DRAGON DE QUINTUS 2021 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 —

- 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)



91-92 Points. Medium-bodied, round and nicely spiced with powdery tannins. Juicy ripe-cherry notes with some sweet spice. Pretty. Firm tannins in the center-palate. 82.7% merlot, 14.5% cabernet franc and 2.8% malbec.

