



CHATEAU·QVINTVS

2024



## IN THE VINEYARD

2024 began with a mild, wet winter, marked by rainfall that continued until springtime. The vine's growth season therefore began in conditions that led to significant pressure of mildew attack, which was a constant worry right up until veraison. However, thanks to keen vigilance and painstaking work, the vine suffered no impact from mildew during the season. Great precision in viticultural methods, combined with a strong sense of teamwork were two major assets for the management of the vineyard. Grass cover between rows also turned out to be an invaluable ally, because the load-bearing capacity brought about by this made work in the plots easier, whilst also regulating the vine's vigour. Likewise, the restructuring of the North plots purchased in 2021 and especially the drainage work carried out, were a great help for the vines, as well as for the teams. Eventually, a superb formation of grape clusters followed, then consistent flowering for the Merlots, as well as for the Cabernets. Thorough preventive measures, namely early leaf-thinning in all plots and most importantly meticulous work to encourage air to circulate around the grape bunches, as well as green harvests done before and after veraison, enabled us to bring healthy grapes to ripeness and good balance.



2024 WAS A CHALLENGING VINTAGE THAT HIGHLIGHTED THE IMPORTANCE OF VINE WORKERS' QUICK RESPONSIVENESS AND THE MEANS USED TO OBSERVE, ANALYSE AND TAKE ACTION WITH THE GREATEST ACCURACY. THIS ATTENTIVENESS AT ALL TIMES, MADE POSSIBLE BY THE TEAMS' UNFAILING SOLIDARITY AND SKILL, ALLOWS US TO PERCEIVE GREAT PROMISE FOR THIS UNIQUE VINTAGE.

*Domaine Clarence Dillon*



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## HARVEST

from 24<sup>th</sup> September to 4<sup>th</sup> October

After a cool summer and a month of August during which there were a few heat peaks, the sunny week of 16th September played a key role, bringing welcome concentration to the berries and ripening their aromatic expression. Thanks to thorough control of pressure to maintain good health for the vines and constant attention given to the balances of ripeness, the harvest was gathered as propitiously as possible, with a painstaking method used for selection within plots. Thorough sorting was essential to guarantee the optimal quality of the grapes gathered. The Merlots showed excellent ripeness, whereas the Cabernets needed further selection to keep only the best berries. From the first juices, the 2024 vintage revealed a charming typicity, marked by marvellous minerality and floral hints. Less rich than previous vintages, but perfectly balanced, the juices gave an elegant, harmonious expression of the fine terroirs of Saint-Emilion.





## CHÂTEAU QUINTUS

A lovely deep, garnet red hue. The first nose is concentrated and gives a sensation of complexity. Swirling reveals superb aromas of ripe fruit and spices. Scents of blackberry and blueberry jelly are charming. As soon as the wine enters, it fills the mouth. On the palate, the wine develops, complete, well-balanced and in continuity right up to the long, refreshing finish. This Quintus 2024 is proof that the terroir of this wine rose to the challenge in a year of challenging weather conditions: the body and aromas are elegant. This is the hallmark of great wines.

### *Blend*

77.2% Merlot, 22.8% Cabernet Franc

### *Alcohol by volume*

13.1° (provisional)

### *New barrels*

39%



## LE DRAGON DE QUINTUS

A beautiful, deep ruby red colour. The first nose is quite reserved at this stage when maturation is just beginning, but it reveals itself to be quite mature. Swirling confirms this first impression: notes of blackberry, black cherry, raspberry jam emerge like an invitation to come and taste. The attack is soft and fruity; the tannins are silky, elegant and firm. The wine's taste of red fruit jelly is incredible. Averagely long on the palate, this wine is already so delicious to drink. Dragon 2024 is a Dragon for pleasure!

### *Blend*

78.5% Merlot, 21.5% Cabernet Franc

### *Alcohol by volume*

13° (provisional)

### *New barrels*

33%