

Château Olivier

Pessac Léognan

Cru Classé de Graves



WINEMAKING :

Excellent extraction (ripened tannins, colored wines) and malo-lactic fermentation in vats and barrels.

BLEND :

Cabernet Sauvignon 60%, Merlot 40%,

ANALYSIS :

Degree : 14,2°

Yields : 40 HL/HA

CARACTERISTICS OF THE 2010 VINTAGE

WEATHER CONDITIONS

A harsh winter followed by a rather timid spring resulted in a late start to the vegetation cycle. The warm and particularly dry summer allowed the grapes to grow in perfectly healthy conditions and reach ideal ripeness levels whilst conserving their aromatic freshness.

AROMATIC, RICH, WELL STRUCTURED WINES

Château Olivier was thus able to optimise the aromatic potential of each grape variety by harvesting on a case by case basis – plot by plot, row by row... This year, the grapes were only picked in the mornings. This maintained the freshness required for them to conserve their best aromas.

HARVESTS

The harvests began on 20th September and ended on 15th October.

Hand picked, in small baskets.

TASTING

An intense, brilliant deep ruby colour. Some hints of ageing. A fine, generous bouquet revealing a strong concentration of dark berries such as blackcurrant or blackberry. Everything is softened, deep and rich. The bouquet remains reserved, with a bold, generous and sensual attack on the palate. The mid-palate is voluptuous and fleshy. It is nicely concentrated, with well-defined sapidity. This gives it a balanced and powerful effect with great ageing potential. Very generous, with a fleshiness accompanied by a discreet but necessary acidity. The very elegant tannins are well integrated. The finish is long and still tight.

Château Olivier SAS
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www.château-olivier.com



APPELLATION *PESSAC-LEOGNAN*

OWNER *FAMILY DE BETHMANN*

MANAGING DIRECTOR *LAURENT LEBRUN*

VINEYARD

Area : 60 hectares / Soils : Gravels (50%), clay-limestone (35%) and sands (15%)

Varieties : Cabernet Sauvignon (40%), Merlot (58%), Petit Verdot (2%)

Average Age : 25 years