

# Château Olivier

PESSAC-LEOGNAN

Cru Classé de Graves



## CHARACTERISTICS OF THE 2011 VINTAGE

Thanks to a particularly warm spring, flowering and veraison were early, enjoying high temperatures for the time of year. Cooler weather arrived in July, and then in mid-July the rain came too. August was quite hot with some rainfall in the third week. Until the harvest, the weather was good, dry, with high temperatures. These conditions were favourable for ripening the white grapes. For the red grapes the best batches were found on clay soils. These batches combined ripeness, colour and lovely aromatic expression. The fine, dry weather at the end of September allowed the Cabernet Sauvignons to reach excellent levels of ripeness. However, the yield turned out to be low. This was a very "Olivier" year, where the diversity of soil and a meticulous sorting on the vine and in the winery were key to attaining the best from each plot. The 2011 vintage with its temperate ripening conditions and early harvest gave well-coloured, aromatic, fresh wines: classical wines typical of Bordeaux.

### HARVEST

*01ST to 27th September  
Harvesting by hand, in small baskets.*

### WINEMAKING

*At low temperatures, with reduced pumping-over volume.  
35% new barrels.*

### ALCOHOL

*13°*

### YIELD

*35 HL/HA*

### BLEND

*60% de Cabernet Sauvignon  
40% de Merlot*

### TASTING NOTES

With a black-purple dress, Château Olivier 2011 red is a soft and generous wine with nice notes of spice. The wine is long. Its fairly tannic finish is nice with beautiful aromas.



**APPELLATION** PESSAC-LEOGNAN

**OWNER** FAMILLE DE BETHMANN

**MANAGING DIRECTOR** LAURENT LEBRUN

**VINEYARD**

*Area : 60 hectares / Soils : Graves (50%), Argilo-calcaire (35%) et sables (15%)*

*Varieties : Cabernet Sauvignon, Merlot, Petit Verdot, Sauvignon, Sémillon,*

*Muscadelle*

*Average Age : 22 ans*

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