

# Château Olivier

GRAND CRU CLASSE DE GRAVES



## CARACTERISCTICS OF THE 2012 VINTAGE

### WEATHER CONDITIONS

After a cold, dry winter followed by a damp, cool spring, flowering came late and was uneven.

Particular efforts were put into the vines, with meticulous green harvesting to eliminate any bunches that were getting behind in their ripening.

The fine dry weather from mid-July through to 25 September provided excellent conditions for ripening. We even observed slight water stress on the Bel Air plots where the gravel soils played their filtration role for the Cabernet Sauvignon vines. The rains at the end of September accelerated the ripening process after a fine, dry summer, in typical Bordeaux fashion.

Fortunately, almost all the grapes had been brought in, with good ripeness levels and in perfect condition, before weather conditions took a turn for the worse with heavy rain in October.

### HARVEST DATES

*1<sup>st</sup> to 18<sup>th</sup> October,  
Hand picked, in small baskets.*

### VINIFICATIONS

*Slow fermentations with temperature control,  
Long and soft post fermentation extraction,  
skin contact,  
Malo-lactic fermentation in vats and barrels.*

### AGEING

*12 months,  
35% new barrels*

### ALCOHOL

*13°5*

### YIELD

*38 HL/HA*

### BLEND

*60% Cabernet Sauvignon  
40% Merlot*

### TASTING

Its colour is a beautiful bright red , the nose is very aromatic with notes of red fruits , licorice and spices. All the maturity of cabernet sauvignon is felt in the mouth with silky tannins that associates with the roundness of the Merlot . The palate is dense. A beautiful fruity length , this wine marks down by its balance and structure

**APPELLATION PESSAC-LEOGNAN**

**OWNER FAMILLE DE BETHMANN**

**MANAGING DIRECTOR LAURENT LEBRUN**

### VINEYARD

*Area : 60 hectares / Soils : Gravels (50%), Clay-Limestone (35%)  
And Sands (15%)*

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

*Average age : 22 years*

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