



Wijnfiche

## **Château Olivier Rouge - G.C.C. | Pessac Léognan France (PESSAC-LEOGNAN) – 2017**

### **Domain**

#### **Chateau Olivier**

At the heart of a vast estate of woods, prairies and vineyards, Château Olivier lies like an open spot emerging from the woods. The beautiful architecture, the masses of water and the quality of the outbuildings combine to create an exceptional location in a natural setting, just eleven kilometers from Bordeaux. The castle is located south of the city, on the Avenue de Bordeaux in Léognan.

Both the red and white wines of Château Olivier were classified in 1953.

### **Vinification**

Harvesting is done manually, followed by maceration and a gentle and slow vinification, with a fermentation of about 20 days at 27°C in small cuves. Even after fermentation, skin contact is maintained to maintain more finesse in the extraction. The malolactic fermentation and maturation of 12 months takes place in oak barrels, 1/3 of which are new.

### **Year specific information**

Wine Spectator : 89-92/100, Decanter: 92/100, Bettane et Desseauve : 17/20

### **Taste**

This wine has an intense ruby red color. The nose betrays a combination of red fruit and fine herbs. The mouth shows a lot of fruit with subtle mineral notes and freshness thanks to the Petit Verdot. This is a very structured wine with soft and ripe tannins. Very long finish.

### **Food pairing**

Pork | Poultry - guineafowl | Lamb | Steak - grilled

## General information

Type: Red wine

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

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18°C

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