

Château Olivier

GRAND CRU CLASSÉ DE GRAVES

A.O.C Pessac-Léognan

The Seigniorship of Olivier dates back to the 12th century.
The Château is surrounded by moats and an immense forest,
protecting the most extraordinary site in the Bordeaux wine region.





For years and years, Château Olivier has brought together the present and the past by making wines of great art in an estate that is the stuff of legends...

Fashioned by the terroir in which they are rooted, shaped by all those who work the vines day after day, the wines of Château Olivier are a magnificent expression of their appellation among the six Classified Growths of Graves in red and white.

Skilfully perpetuating the history of the estate, the wine-growers of Olivier help give the vintages they produce the same charm and authenticity as its surrounding walls which are nearly a thousand years old.

Our ambition to develop further can be seen first and foremost in the dynamic, technical, modern methods we use to enhance the terroir.

The recent geological discoveries in the two gravel mounds of Olivier have confirmed the richness and diversity of an outstanding viticultural heritage. 11 different terroirs have been identified, passed down by those who once contributed to the building of the fine reputation of Bordeaux's great growths.

The new vat-house, redesigned to bring the very best out of each of the estate's plots, houses the year's harvest. It is a perfect balance between ancient architecture and state-of-the-art equipment. On the Bel-Air outcrop, so rich in compact gravel soil, eight hectares of the best red grape varieties now grow.

So what is the challenge of the present-day team ?

To make elegant pedigree wines that will achieve even greater recognition.

Proud of its past and confident in its future, Olivier is a place like no other.



HISTORICAL BACKGROUND

Imagine a long, tree-lined drive, crossing a dense oak forest. In the space suddenly appearing in front of you, made larger by a spacious clearing, Château Olivier unveils itself in all its splendour. Once you cross the courtyard of the outbuildings, with their admirable classicism and harmony, you arrive at the château, surrounded by its moat and displaying the range of all its architectural influences.



We begin to understand just how hard those men must have worked over the centuries to make this little fortress into a charming country residence overlooking a carefully ordered wine farm with its two ponds and lines of trees, surrounded by the gentle rolling slopes of the vineyard.

We need no reminding of that prosperous era lasting three centuries when Aquitaine was occupied by the English, from the marriage of Eleanor of Aquitaine to Henry Plantagenet in 1152 until the Battle of Castillon in 1453, when the English were finally forced off these lands. At that time, England produced no wine and needed supplies of it. In return, it offered its wool and cloth, which Bordeaux was willing to buy. It was during these prosperous times that the Olivier estate, also known as la Salle Léognan, came into existence. Historians estimate the first building at Olivier to date back to around the 11th or 12th century. It was very probably quite a solid, fortified building of which the remains can be seen in the lower parts of the eastern pavilion.

It is claimed that the presence of a large number of “wild, biting beasts”, wolves, deer and wild boar, attracted the Black Prince from England to hunt the game in the forests of Léognan and to transform the first Château d’Olivier into a hunting lodge.



Wolves and lords came and went, and Olivier was transformed with each new owner. Artus d'Olivier, the lord of Léognan and Cabanac, extended "la Salle-Léognan" considerably, so much so that the Jurats of Bordeaux became concerned about it and claimed that they had rights over the Olivier estate. It is thought that a whole series of defence buildings, made up of walls with four towers, surrounded by a moat, date back to this era. Among these defences, the rampart walk, the tower, the main body of the west building and the chapel still remain. In 1663, Marie de Lasserre, the daughter of the lord of Olivier, married Pierre Penel, the baron of La Brède, and brought him Olivier as her dowry. Her only daughter married Jacques de Secondat, the baron of Montesquieu and future father of the famous writer.

As for architectural developments, at the end of the 16th century a drawbridge was added. In the 17th century, no major transformations occurred at what was then a small castle, which very probably already had wine cellars inside its fortifications. The present appearance of the Château dates back to the 18th century when a great many improvements were made, including the construction of the outside staircase as well as a door and windows on the north and south façades. Following the fire which destroyed the upper parts of the château in 1882, the architects, Louis and Alexandre Garros, restored it in the troubadour style, with an array of roof windows, gables, false machicolations and decorative panels.

In 1867, Alexandre de Bethmann was elected Mayor of Bordeaux. It was during his term of office and thanks to his generosity that the famous Three Graces fountain was built on Place de la Bourse in the city. In the same period, his family acquired the estate. They have since worked tirelessly to improve the main château building, its outbuildings and the vineyard. With the help of architects from the "Bâtiments de France" organization, the current owners, Jean-Jacques de Bethmann and his wife, have endeavoured to bring back the simplicity that the Château displayed at the start of the 19th century by removing some of its more excessive features. Whilst the site was officially listed as one of Gironde's "Sites Pittoresques" in 1946, the château, its outbuildings, the orangery, the moat and the fountain were officially listed as Historic Monuments in 1963.





THE men at OLIVIER



Eager to make his Graves cru classé display the finest expression of its terroir, Jean-Jacques de Bethmann, a shrewd financier and an art-lover, insists on only the best for his wine estate. His vision for Château Olivier: an exceptional property, the biggest in the Graves region, harmoniously developed and protected by the forest, boasting architectural heritage and vines that produce great red and white wines. To achieve this, he has brought in a new team.



Laurent Lebrun is today the managing director of Château Olivier. At 38, this young agricultural engineer and oenologist has already acquired a solid experience in France, the USA and Australia. For Château Olivier he has built a cohesive, ambitious development project and surrounded himself with young, dynamic staff members. With cellar master Damien Bielle and vineyard manager Vincent Findeling, both oenology engineers, Laurent has a highly skilled team eager to take up the challenges of the estate.

One of Laurent Lebrun's priorities when he first arrived, was to give Château Olivier a more ambitious, distribution policy on the Bordeaux wine market. This has now been achieved and wine professionals and connoisseurs are showing a keen interest in the wines of Olivier. More and more tastings and cellar tours are carried out at the estate. The project to build a visitors centre will complete the recent developments, which also include construction of a tasting room and a reception lounge.



THE VINEYARD

AN APPELLATION OF GREAT VITALITY



In the very ancient district called Graves de Bordeaux, formerly known as the “Provost Suburb”, the new appellation of “Pessac-Léognan” came into existence in 1987. This was the birthplace of the Bordeaux wine region, where vines were planted right up to the port area over two thousand years ago. It was also the region which produced the “New French Claret” coming from the vineyard slopes of Haut Brion in the 18th century. This area has suffered the effects of modern urbanisation over the last one hundred years and thanks to a continual fight to preserve its highly-prized viticultural terroirs, the Pessac-Léognan appellation has made spectacular strides forward over the last fifteen years. From 500 hectares (1,235 acres) under vine in 1975, it now covers some 1,700 hectares (4,200 acres), thanks to the perseverance and effort of the winegrowers at the 60 châteaux in the appellation.

A FABULOUS TERROIR...

WHERE BORDEAUX WINE BEGAN.

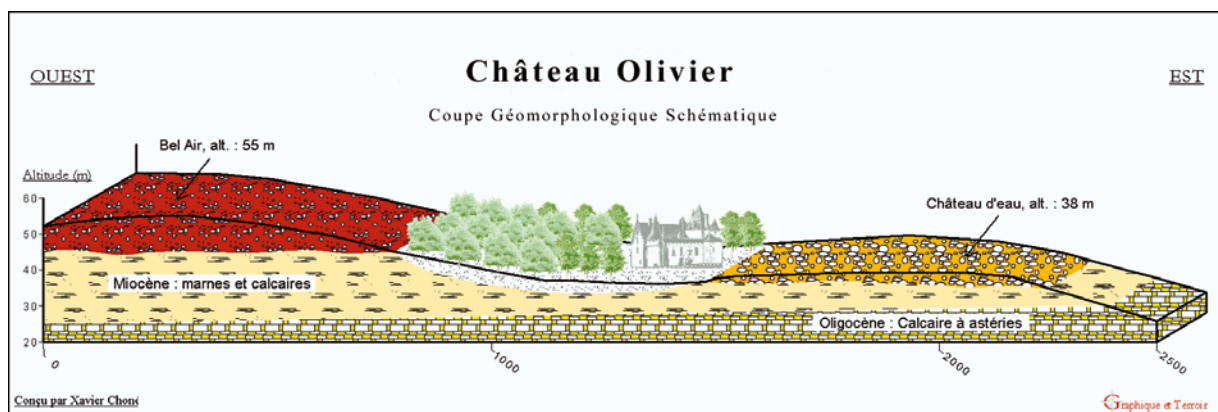
Rooted firmly in Bordeaux's history, Château Olivier is located 11 kilometres from Bordeaux, in the middle of a 220 hectare estate (543 acres) made up of grassland, century-old oak trees, pine woods and of course 55 hectares (135 acres) of vines planted over two outcrops of different types of gravel.

Though the remarkable character of its gravel soils has been well known for several centuries, an exhaustive study of the soils of Château Olivier had never been carried out till now. For Laurent Lebrun and his team, thorough research was judged necessary to determine the precise geological nature of each area and thereby assess the viticultural and oenological potential of each of the estate's plots. This work was completed at the beginning of 2003, when a team of soil specialists led by Xavier Choné under the guidance of Professor Denis Dubourdieu, mapped out the estate's soils and sub-soils. This was hard, painstaking work, using diggers and cameras to identify 11 different terroirs. Geographical maps backed up the conclusions of their expert assessment, and a new vision of the future management of the vineyard was fashioned.



Compact gravel at Bel-Air

A survey of the woodland of Château Olivier led to the discovery in the Bel-Air area of an exceptional mound of gravel soils displaying the same quality as the greatest Bordeaux terroirs. It is made up of compact gravel, itself composed of looser gravel and large pebbles squeezed into a bed of sandy clay. The density of stones here is impressive. For many years this land had been left fallow with only pine, oak and strawberry trees growing on it. In spring 2004, it was cleared and ploughed and is now home to eight hectares of Cabernet Sauvignon vines which will one day produce a truly great wine.



The spectacular discovery of this outstanding gravel mound was no chance event. After all, the vines of Olivier figured on Belleyme’s 1760 map, which set out the region’s finest terroir. This map referred to two vineyards set on the two gravel mounds of the estate, Bel-Air and the one close to the Château, both of which produced the “new French claret” so highly sought after by the English aristocracy.

AN AMAZING DIVERSITY

The excellence of the wines produced by this region is helped by a soil, whose extremely rare geological qualities are due to the movements of the Garonne river tens of millions of years ago. The variety and nature of the soils at Château Olivier are like those of most Grand Cru Classé wines on the left bank of the Garonne, from Sauternes to Saint-Estèphe: alluvial gravel deposits corresponding to former riverbeds dug into marine sediment, lying on clay-limestone beds from the tertiary era and pushing through the surface of the mounds. In the Graves region, as in the Médoc, the so-called “gravel” mounds still correspond to a layer of stones and loose gravel lying on a bed of clay or limestone.



Deep gravel



Limestone soil



Gravel on clay subsoil

Olivier is fortunate to have an amazing variety of soil-types and mounds, with just the right amount of poor soil to force the vine to push its roots down to find rich soil to nourish it. Has it not been proved that the more varied the soils, the richer and better-balanced the wine?

At the top of these two mounds of 55 and 38 metres, the estate has two types of gravel soil : loose gravel over a sandy bed, and compact gravel over a clay-sand bed. From the tops of the slopes, as they go down, the thickness of the gravel layer narrows, allowing outcrops of clayey, sandy, marl and Miocene sand-limestone to appear. Further down, asteria limestone is found, similar to that in Barsac and on the plateau of Saint Emilion. The exceptional microclimate completes the picture, ensuring optimum conditions for the production of wine.

PLOT REORGANISATION

The findings of the geological study gave Laurent Lebrun the opportunity to rethink the way a vineyard with such varied soils should be managed. One of his top priorities was to restructure it around the best terroirs. Accordingly, the Cabernet Sauvignon was planted on Bel-Air and the Merlots on the clay plots. Another example is the current programme whereby the white varieties are being uprooted and replanted in the best limestone soils and the red vines on the best gravel-clay plots. The ongoing research into the best suitability between terroirs and grape varieties has dictated implementation of this large-scale work.

Olivier has the rare advantage of having excellent terroirs for both red and white grapes. The poorness of the gravel and clay soils, combined with early-ripening potential brought by the climate, enable the Cabernet Sauvignon to reach perfect ripeness levels. Deep gravel soil standing on marl is very well suited to the production of Merlot grapes as it results in a combination of concentration and freshness in the wine. Finally, the shallow soils of the limestone slopes provide the best terroir for making racy, white wines, favouring fruit aromas and acidity.

The thorough survey of the terroir naturally led to a completely new design of the ancient, original vat cellar, which dated back to the 18th century. The new plan was to link each part of the cellar with the different types of soil on the estate. This new vat cellar was to be the heart of Château Olivier, combining cut limestone with 18th century roofwork and stainless steel which together represent an ensemble of architectural references at the Château.



VINIFICATION and AGEING

VINIFICATION.

Closely involved in the development of the estate and the wine it produces, Professor Denis Dubourdieu instigated a wide-ranging review of the way the vineyard was managed a few years ago. It was under his impetus that the red wine-producing grape varieties, which make up nearly 80% of the surface area, benefited enormously from a complete review of the estate's vineyard management. This involved fine-tuning viticultural techniques such as pruning, de-leafing, bunch thinning, a new type of trellising, controlled grass-growing in the rows, and plot by plot management in the vineyard and the cellar to obtain perfectly ripe grapes. The vinification is very carefully controlled, so as to bring out powerful aromas, a concentration of fruit, an attractive balance, all of which is strictly in keeping with the appellation and the characteristics of the vintage, while the ageing process is carried out with the time-honoured skills.

The harvesting by hand in small crates is one of the best illustrations of how the estate looks for perfection in every job it performs. The berries are sorted with painstaking care first on the vines and then in the cellar.



The strict management methods used in the vineyard are mirrored in the winery: at Château Olivier, state-of-the-art techniques are now used on both the reds and the whites.



THE AGEING PROCESS

In the new barrel cellar which was built in 1997, to house 1,000 barrels on one single level, the wines of Olivier are aged for 12 months on their fine lees, undergoing a limited number of rackings. Beforehand, the wine is run off into barrels at the end of the maceration to begin the malo-lactic fermentation when the wine is still at a warm temperature. Each year, one third of the barrels are renewed, so that the wine is not overpowered by oaky aromas. In this way, the wines are well structured, balanced and elegant.





The new vat-house today contains 23 truncated stainless steel vats of 40 to 120 hectolitres capacity, to enable a carefully judged plot by plot vinification, first put into practice in 2001. The temperature control system is more sophisticated and exerts a more even overall temperature and produces excellent results.

The fermentation can take advantage of the thermal inertia effect, and cold pre-fermentation macerations are sometimes carried out. Each batch undergoes a different level of extraction according to the plot it comes from and is allowed to evolve separately over a period of some twelve months. The meticulous care given to the grapes during the harvest is therefore extended to the wine itself, day after day, as it rests in the secrecy of the cellars...

THE WINES OF CHÂTEAU OLIVIER: GREAT WINES TO LAY DOWN.



Olivier produces seductive, convincing, appealing wines. A nicely balanced blend of Merlot and Cabernet Sauvignon ensures they get better with age. They become more supple and fuller, and the “finish” on the palate is longer-lasting, velvety and elegant. Their often floral bouquet exhales complex aromas. They are the archetype of the great Bordeaux wines. The white Graves wines are the best dry white wines of Bordeaux. They are complex and aromatic. Château Olivier has found the perfect balance between the Sauvignon, which brings fruit character and crispness, the Sémillon which makes it an excellent rich and elegant wine to age, and the Muscadelle which contributes aromatic finesse.

TECHNICAL DATA

IDENTITY

Name	Château Olivier Graves Great Classified Growth in red and white
Appellation	Pessac-Léognan
Business name	Château Olivier SARL
Address	33850 Léognan
Telephone	+33 (0)5 56 64 73 31
Fax	+33 (0)5 56 64 54 23
Web Site	www.chateau-olivier.com
E-mail	mail@chateau-olivier.com

THE MEN

Owner	Jean-Jacques de Bethmann
Managing director	Laurent Lebrun, agricultural engineer and oenologist
Cellar master	Damien Bielle, oenologist and engineer
Vineyard manager	Vincent Findeling, ENITA oenologist and engineer
Administration	Marie-France Hairon

THE VINEYARD

Soil	Günzian gravel and clay-limestone; an exceptional variety of quartz, quartzites, jaspers, agates, flint and lydian stone.
White grape varieties	Sauvignon Blanc, Semillon, Muscadelle
Red grape varieties	Cabernet Sauvignon, Merlot, Cabernet franc
Average age of the vines	Red : 20 years. white : 30 years.
Density of plantation	7,000 to 10,000 plants per hectare
Pruning technique	Single and double Guyot.
Vineyard management	Plot by plot vinification
Harvesting	Manual, in small crates, with sorting of the grapes on the vine and then in the cellar.

THE VINIFICATION

Vinification (white)	Skin-contact maceration, fermentation in barrels (one third new oak), ageing for 12 months on lees.
Vinification (red)	Cold pre-fermentation maceration. Alcoholic fermentation for 10 to 30 days at 25-30°C in small, temperature-controlled truncated vats. After malolactic fermentation, maturing for 12 months in casks with fining and filtration. Post-fermentation maceration at 28°C to 30°C, the duration depending on the ripeness of the grapes. The aim of the extraction is to bring out finesse. Malo-lactic fermentation in barrels.
Brands	Le Dauphin d'Olivier, second wine, red or white La Seigneurerie d'Olivier

THE AGEING

Ageing	1/3 One third of the barrels are brand new
Length of ageing	12 months
Bottling	Entirely château bottled
Average annual production	White : 36,000 bottles Red : 240,000 bottles
Sales	France, Germany, Switzerland, United Kingdom, Belgium, Netherlands, USA, Canada, Russia, Japan, Hong Kong, Taiwan, China, Korea.

TASTING NOTES

CHÂTEAU OLIVIER 2008 red

Yields of around 30 hectolitres per hectare have resulted in a very opulent wine. This is bespoke production, with harvests placed on small trays and painstaking work conducted in the winery to achieve this virile yet suave blend offering the contained power so typical of the estate. The aromas are both fruity and spicy and the tannins refined, indicating a very fine bottle.

CHÂTEAU OLIVIER 2008 white

The perfect ripeness of the sauvignon, which was predominant in this vintage, has resulted in great complexity of aromas and remarkable balance. The wine boasts the characteristic notes of citrus and lemon to be found on this terroir, along with a fruity overall impression on the palate. Roundness and harmony are the watchwords of this 2008 which offers great purity, charm and length in the finish.

CHÂTEAU OLIVIER 2007 red

Boasting great suppleness and finesse, this wine is a successful concentrate of the famous Château Olivier qualities: a brilliant blackish colour, aromas of strawberry and vanilla, silky tannins, charm and elegance. It owes much to the perfect ripeness of the cabernets, which provide both elegance and density. Added to this is a pleasing impression of clarity, or even precision, in the harmonious structure. A vintage well worth discovering.

CHÂTEAU OLIVIER 2007 white

The wine opens with a slightly toasted bouquet in which the citrus aromas stand out. On the palate the liveliness of the sauvignon combined with flavours of grapefruit and pineapple give it a springtime feel. Long in the finish and highly elegant, it manages to be both powerful and delicate. A fine representative of its appellation and its rank as Graves Cru Classé.

CHÂTEAU OLIVIER 2006 red

With its deep, almost black colour, this wine appears to be wearing evening dress. A lively attack, both full and incisive, with scents of liquorice and cashew. The wine's fresh, lively impression does not mask the perfect maturity of the tannins. Typically Bordelais elegance and classicism spring to mind. A good bottle for laying down, this wine will be best from 2011 with a family pot-au-feu and many other dishes.

CHÂTEAU OLIVIER 2006 white

This wine shows off its lovely pale yellow robe. Expressive in the nose with scents of white flowers and gingerbread. On the palate it turns out to be ample and fruity with plenty of flesh and roundness. It's a charming wine whose opulence makes it ideal with white meat, shellfish and fish. Worth airing in a decanter just before serving.

CHÂTEAU OLIVIER 2005 red

Olivier enjoyed the same exceptional weather as the other estates in this very great vintage. The wine has all the ingredients for success – richness, complexity of aromas, incomparable fullness, very mature, smooth tannins, and a long-lasting finish on the palate. Charm and power mingle to provide wonderful balance. Everything points to great ageing potential.

CHÂTEAU OLIVIER 2005 white

A very rich, complex wine in this benchmark year. The weather ensured perfect ripeness of the Semillon grapes which release aromas of white flowers and almonds; on the palate it is ample and dense with a lovely acidulous finish.

CHÂTEAU OLIVIER 2004 red

Unlike the 2003, the 2004 has a bouquet that is still somewhat reserved, with aromas of leather, vanilla and tobacco. The wine is still very young. You will appreciate its finesse, elegance and the nobility of the cabernet sauvignon grown in gravel, its favourite type of soil. Ideal with hot meat dishes or creamy cheeses.

CHÂTEAU OLIVIER 2004 white

A classical vintage offering complexity and finesse with aromas of ripe peach, apricot and tropical fruit; rounded and ample on the palate with good vivacity and a spicy finish with vanilla hints.

CHÂTEAU OLIVIER 2003 red

The exceptional weather resulted in equally exceptional ripeness of the grapes. This wine boasts intense aromatic expression with a cocktail of red fruit in the nose, then on the palate where the strawberry and raspberry stand out. It is a very well-rounded wine with mild, silky tannins adding an immediately suave touch. Drink without delay.

CHÂTEAU OLIVIER 2003 white

Close in style to the 2001, the 2003 Château Olivier displays a perfect balance. In such a hot year, the estate's marly soils preserved the fresh fruit characters of the wine's aromas and flavours. Acacia and white flower notes mingle with hints of peaches and apricots. On the palate, spice and liquorice come through to complete a wide range of flavours. A rich, generous wine overall, typical of this vintage, which will be enjoyed by those who like roundness and balance.

CHÂTEAU OLIVIER 2002 red

Wonderfully complex nose, which opens out to reveal spicy notes of cedar-wood, vanilla and cumin, with fruity, floral hints of honeysuckle, roses and raspberries showing through, and which follow through on the palate. A clean entry on the palate. A tight-knit tannic structure in the finish, rounding off a fine, elegant, well balanced wine.

CHÂTEAU OLIVIER 2002 white

The nose is most seductive with aromas of toast and pollen enhanced by a hint of citrus. After a lively entry on the palate, typical of this vintage, a clean, fresh finish demonstrates brilliantly the perfect balance between the Sémillon and Sauvignon, the hallmark of this great Graves terroir.

CHÂTEAU OLIVIER 2001 red

The red wines of this vintage have breed and elegance. The Cabernet Sauvignon combines red berry fruit and spices while the Merlot shows silky black cherry and blackberry fruit notes with a suggestion of roasted coffee beans coming through. After a clean, lively attack, the palate develops concentration, and the finish, which continues in the same aromatic vein as the rest, displays ripe, fine-grained tannins.

CHÂTEAU OLIVIER 2001 white

This is a vintage which shows perfectly the generous balance between fruit characters and roundness. During the ageing process, the Sauvignon developed lively aromas of citrus fruit and peaches. To add to the pleasure, fruity notes of confit, quince and pineapple mingle with hints of toast brought by the Sémillon. Round and supple on the palate, with an impressively long and elegant finish.

CHÂTEAU OLIVIER 2000 red

The nose shows a subtle blend of freshness and finesse. Hints of oak and cherries in brandy show through. The palate is elegant and supple with flavours of red berry fruit and spices. A tight-grained tannic structure comes through in the finish, giving this wine the backbone of a great wine to lay down.

CHÂTEAU OLIVIER 2000 white

A lovely fresh nose, with citrus fruit notes and aromas of acacia and white flowers. The palate has subtle oaky hints and displays a clean attack with lingering flavours. This is a wine to be drunk now.

CHÂTEAU OLIVIER 1999 red

On the nose, Château Olivier first shows aromas of sweet red berry and forest fruits. On swirling, hints of toast, undergrowth and spices mingle to form the classic range of characteristics of a great Graves wine. The palate is balanced, full and long, with the same complex flavours of fruit and spice. It is already pleasant to drink ; however, the tannic finish promises a long future.

CHÂTEAU OLIVIER 1999 white

The nose displays fruity, elegant oak aromas. On swirling, citrus fruit and floral hints come through. After a balanced attack on the palate, it is soft but balanced by a good acidity, making it enjoyably refreshing. Good length with acacia flowers in the finish.

CHÂTEAU OLIVIER 1998 red

A deep, dark colour. Complex on the nose with subtle hints of oak, smoky notes and a touch of fresh blackcurrant coming to the fore. On the palate, the attack is supple and fleshy which develops against a stylish tannic backdrop, giving the wine power without losing any of its elegance. A long savoury finish.

CHÂTEAU OLIVIER 1997 red

An elegant wine showing a good balance between aromas of sweet red berry fruit and subtle smoky notes. Well rounded and deliciously fresh.

CHÂTEAU OLIVIER 1996 red

A good colour with some brick-red glints. A fruity nose with typical Cabernet Sauvignon characters and touches of liquorice, blackcurrant, as well as oaky, vanilla notes. Elegant, supple and fleshy on the palate. Tannins are in abundance but soft, in keeping with the vintage.

CHÂTEAU OLIVIER 1995 red

In this vintage the nose offers complex aromas of red fruit and blond tobacco. It is round and smooth on the palate with very good backbone. A long and deliciously fruity finish, showing a touch of subtle oak.

CHÂTEAU OLIVIER 1992 red

The fine, fresh nose is reminiscent of liquorice and cocoa. A supple attack on the palate, followed by a dense mid-palate and ripe fruit. Elegant throughout with a rich, generous structure.

CHÂTEAU OLIVIER 1991 red

This vintage displays a garnet colour with brick-red glints. The nose is at first rather closed, showing aromas of spice and vanilla. As it develops in the glass the nose becomes more definite and expressive. On the palate, the tannins will in time soften and the length should develop even more.

CHÂTEAU OLIVIER 1990 red

The dark garnet colour shows the age of this wine. The nose is at first open and complex with a rich bouquet of game mingling with black fruit. Aromas of cherries in brandy then come through, developing into spice flavours on the palate. The balance between alcohol, acidity and tannins is very satisfying. The supple, round, suave tannins bring a feminine touch to this wine which has excellent breed and elegance.



Château Olivier

GRAND CRU CLASSÉ DE GRAVES

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