

Château Olivier

GRAND CRU CLASSE DE GRAVES



CHARACTERISTICS OF THE 2009 VINTAGE

The main vegetative stages were held with a slight lead over previous years. The spring hailstorms were luckily spared the vineyards of Chateau Olivier.

The summer months were warm and relatively dry, with some stormy episodes. These conditions have sparked a moderate water stress for all varieties.

HARVEST DATES

1st October to 2th October,
Harvesting by hand, in small baskets.

WINEMAKING

Fermentation in barrels.

AGEING

10 months with stirring of the lees,
35% new barrels.

ALCOHOL

13°

YIELD

40HL/HA

BLEND

Sauvignon Blanc (78%),
Sémillon (20%),
Muscadelle (2 %)

COMMENTAIRES DE DEGUSTATION

The nose is very expressive with aromas of peach and mango. On the palate, the wine reveals roundness and powerful ,combination of fatness to a certain freshness. Omnipresent, it occupies its structure and its aromatic richness across the palate. It is truly a great white wine, a witness to the excellent 2009 vintage.

APPELLATION *Pessac-Léognan*

OWNER *Family de Bethmann*

MANAGING DIRECTOR *M. Laurent LEBRUN*

VINEYARD

Area:8 Ha / Soils : Graves (50%), Argilo-calcaire

Varieties : Sauvignon (78%), Sémillon (20%) and Muscadelle (2%)

Average age : 22 years

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