



FICHE TECHNIQUE



Château Olivier White 2003

Grand Vin du Château Olivier
Grand Cru Classé de Graves

Appellation : Pessac-Léognan

Owner : Family de BETHMANN

Managing director/Contact : M. Laurent LEBRUN

Email : mail@chateau-olivier.com

Vineyard

Area	8 Ha (20 acres)
Soils	Limestone and clay
Varieties	Sauvignon Blanc (75%), Sémillon (23 %), Muscadelle (2 %)
Average age	22 years

Winemaking

Harvesting	By hand, in small baskets, sorting of the fruits.
Vinification	Skin-contact maceration, fermentation in barrels.
Ageing	10 months on lees, 30% new barrels

Tasting Notes *Millésime 2003*

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.

Commercialization

Annual production: ± 30,000 bottles

France, Germany, Switzerland, UK, Belgium, the Netherlands, USA, Canada, Japan, Hong Kong, Singapour

CHÂTEAU OLIVIER

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