



FICHE TECHNIQUE



Château Olivier White 2001

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 2001*

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 Semillon. Round and supple on the palate, with an impressively long and elegant finish.

Commercialization

Annual production: ± 30,000 bottles

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

CHÂTEAU OLIVIER

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