

# Château Olivier

GRAND CRU CLASSE DE GRAVES



## CARACTERISCTICS OF THE 2009 VINTAGE

### WEATHER CONDITIONS

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

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

16<sup>th</sup> September to 13<sup>th</sup> October,  
Hand picked, in small baskets.

### VINIFICATIONS

Sorting of the fruits  
Slow fermentations with temperature control, Long and soft post fermentation extraction, skin contact, Malo-lactic fermentation in vats and barrels.

### AGEING

12months,  
35% new barrels

### ALCOHOL

14°5

### YIELD

40 HL/HA

### BLEND

45% Cabernet Sauvignon  
45% Merlot  
10% Cabernet Franc

### TASTING

Ideal weather conditions in August and September and a perfect health have achieved one aromatic and phenolic maturity optimal for harvest in 2009. The nose is very fruity, powerful and concentrated mouth is well balanced. The wines have great aromatic intensity with aromas of cassis, black cherries and spices. The condensed tannins but round bring the girth of many in this great wine for aging.



**APPELLATION** PESSAC-LEOGNAN  
**OWNER** FAMILLE DE BETHMANN  
**MANAGING DIRECTOR** LAURENT LEBRUN

### VINEYARD

Area : 60 hectares / Soils : Gravels (50%), Clay-Limestone (35%)  
And Sands (15%)  
Varieties : Cabernet Sauvignon (57%), Merlot (41%), Petit-Verdot (2%)  
Average age : 22 years

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