

Le Dauphin d'Olivier

PESSAC-LEOGNAN

2017

Le Dauphin d'Olivier hails from the same vineyard as its elder, Château Olivier Grand Cru Classé de Graves. It is raised and vinified by the same team.

Similarly to the main label, of which one can recognize the inherent qualities, Le Dauphin d'Olivier is available in both red and white. It can be enjoyed young and allows one an introduction to the main label.



CHARACTERISTICS OF THE 2017 VINTAGE

WEATHER CONDITIONS

Early winter was dry and cold but temperature from February to March were especially mild for the season.

Bud break was early and accompanied by a phase of rapid vine growth.

Frost on the nights of the 27th and 28th of April in Bordeaux unfortunately did not spare Château Olivier.

The warm temperature in May and June were conducive to quick, even flowering. Summer was rather dry, with less sunshine than usual due to the cloud cover.

The white wine varieties were picked during excellent weather starting on the 28th of August.

HARVEST DATES

28th August to 16th September

Hand picked, in small baskets

VINIFICATIONS

Fermentation in barrels

AGEING

10 months, on lies

35% new barrels

ALCOHOL

13°

YIELD

25 HL/HA

BLEND

Sauvignon 50%

Sémillon 50%

TASTING

The color is golden yellow. The nose is expressive with aromas of orange peel and tangerine.

The palate is long and unctuous with pastry notes.

There is a slight salinity at the end of the mouth.

APPELLATION **PESSAC-LEOGNAN**

OWNER **FAMILY DE BETHMANN**

MANAGING DIRECTOR **LAURENT LEBRUN**

VINEYARD

Area : 60 hectares / Soils : Gravels (50%), clay-limestone (35%) and sands (15%)

Varieties : Cabernet Sauvignon (40%), Merlot (58%), Petit Verdot (2%)

Average Age : 22 years

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