



CHÂTEAU ODILON 2020

■ VINEYARD ATTRIBUTES

Appellation : AOC Haut-Médoc, Bordeaux, France

Château Odilon is in the Lustrac-Médoc appellation, in the middle of the limestone plateau, away from the Gironde estuary. The property thus benefits from a relatively sheltered environment.

Terroir : The clay-limestone soil enables a remarkable resistance to periods of dry weather. The proximity of the Atlantic ocean brings an element of freshness, that is reflected in the bright, fresh aromatic style of the wines. The terroir has proven to be particularly well-suited to Merlot, in a region where Cabernet Sauvignon traditionally predominates. As a result, Château Odilon has a very distinctive character for a Médoc wine.

■ VINTAGE SUMMARY

The 2020 vintage started with an early budbreak following a very mild winter. The spring was wet and rainy, which affected the fruit onset. Summer on the other hand was marked by unprecedented drought with no rainfall between mid-June and mid-August, which disturbed the berry ripening in some lots. The 2020 harvest was historically early and took place under a heat wave that lasted through the harvest period.

As a result, the 2020 wines are powerful, fresh and elegant, with reasonable alcohol levels, good-density tannins, and higher acidity than previous vintages.

■ WINE MAKING SCHEME

Manual and mechanical harvest with a sorting on the whole harvest. Vinification in temperature-controlled stainless steel vats with cold pre-fermentation maceration and pumping over. Micro-oxygenation in vats. Fermentation takes place over 15 days under controlled temperature at 18°C. The wine is then put into barrels for a period of 14 months.

■ TASTING NOTES

Deep garnet colour.

The nose is marked by ripe fresh fruit. Finewood and delicate vanilla notes complete the bouquet after airing.

The wine is elegant on the palate, with round tannins balanced by a nice acidity. Nice persistence giving way to a pleasing fruity finish.



TECHNICAL INFORMATION

Varietals : Merlot 85%, Cabernet sauvignon 15%

Alcohol content : 13.5 % vol.

pH : 3.59

Total acidity : 3.4 g/l