



CHATEAU ODILON  
Baron Benjamin de ROTHSCHILD

## CHÂTEAU ODILON, CHÂTEAU ODILON, AOC HAUT-MÉDOC, ROUGE, 2018

### 2018

#### ■ VINEYARD ATTRIBUTES

**Appellation** : AOC Haut-Médoc, Bordeaux, France

Château Odilon is in the Listrac-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

2018 will no doubt be one of Bordeaux's great vintages, despite some particularly capricious weather: an exceptionally rainy winter and spring resulted in an unprecedented threat of mildew, the like of which had not been seen in living memory; May and July then brought devastating hailstorms that destroyed up to 80% of some vineyards. Fortunately, the situation improved dramatically over the summer, which was the hottest since 2003. Conditions were ideal for the grapes to ripen: the contrast between warm, sunny days and cool nights resulted in good aromatic concentration and an excellent balance of sugar and acidity.

#### ■ 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

Very beautiful deep garnet color.

The wine has an expressive nose marked by ripe, fresh fruits. Fine, slightly vanilla, notes of wood complete the bouquet after aeration. In the mouth it is very elegant, where the coated tannins are tempered by a beautiful acidity. The whole is elegant, long, intense and gives way to a fruity and tasty finish.



#### TECHNICAL INFORMATION

**Varietals** : Merlot 85%, Cabernet sauvignon 15%

**Alcohol content** : 14.5 % vol.

**pH** : 3.62

**Total acidity** : 3.40 g/l