

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

## CHÂTEAU ODILON

CHÂTEAU ODILON HAUT-MÉDOC 2016

### BACKGROUND

In 1979 this property was acquired by Baron Edmond de Rothschild who already owned the neighboring estates: Châteaux Clarke and Malmaison. It marked the beginning of a new era, starting with the complete restructuring of the vineyard and restoration of the buildings.

Château Odilon is now part of the estates led by Benjamin de Rothschild, the son of Baron Edmond. Domaines Barons de Rothschild (Lafite) has been taking care of the distribution since 1993.

Previously named Château Peyre-Lebade based on its geographical location, the estate has been renamed Château Odilon, in honor of painter Odilon Redon who spent his childhood and most of its active life on the property. His most famous paintings have been inspired by the bucolic landscapes of the Médoc, scattered with moor and marshlands.

### APPELLATION

Bordeaux (Haut-Médoc), France

### VARIETAL COMPOSITION

85% Merlot, 15% Cabernet Sauvignon

### TERROIR & VINTAGE NOTES

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. 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.

### WINEMAKING

2016 was a year of contrasts for Château Odilon, with extreme weather conditions (a rainy winter and spring, followed by a dry summer), an unusually high threat of fungal diseases and, above all, a superb, unexpected Indian summer that enabled the grapes to reach an exceptional degree of ripeness, ideal for the production of a Grand Vin. January and February 2016 were mild but particularly rainy. Temperatures remained substantially above average with a few sporadic frosts. The wet, cold conditions resulted in slower growth of the vines. While the weather in May made it difficult to control the threat of disease, and to carry out green harvests, it enabled the vines to catch up in terms of growth. The summer was very dry, but fortunately temperatures did not become excessive. The clay-rich soil had become saturated with water at the end of the spring, helping the vineyard to cope with the very dry summer, and proving it to be a valuable factor in 2016's success. After a rainy spell in September, a beautiful Indian summer during the harvest period enabled the red grapes to reach optimal phenolic maturity, making 2016 an exceptional vintage in terms of quality.

### AGEING

Once malolactic fermentation is completed, the wine is placed in oak barrels for a period of 12 to 16 months, during which the wine is periodically racked and fined.

### TASTING NOTES

This wine offers aromas of black fruit, liquorice sticks, and delicate notes of orange blossom. On aeration, roasted scents and vanilla contribute to the nose's complexity. The attack is direct and lively. The balance is characterized by good concentration with creamy tannins. This wine has remarkable elegance and its length suggests an excellent potential to age.

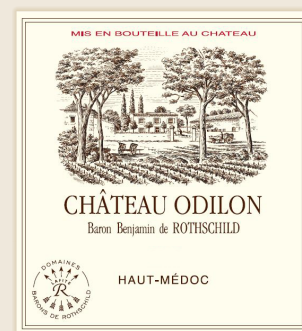


### WINEMAKER

Fabrice Darmaillacq,  
Technical Director

### TECHNICAL DATA

Acidity 3.6 g/L  
RS: 3.59 g/L  
Alcohol  
14%



*"The Artist submits to the fatal rhythm of the impulses of the universal world, hypnotized by the marvels of nature which he loves. His eyes, like his soul, are in perpetual communion with the most fortuitous of phenomena."*

– Odilon Redon



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