



Wijnfiche

Chateau Cheval Blanc – 1er G.C.C. | St. Emilion G.C. France (ST. EMILION) – 2018

Domain

Ch. Cheval Blanc

This prominent domain originated in the 18th century. In the 19th century this domain became the property of the Fourcaud-Laussac family who held it until 1998. In 1998 it was sold to Mr. Bernard Arnault and Baron Albert Frère. The exceptional terroir and the composition of (many) Cabernet Franc and Merlot give these wines an absolutely unique taste. This domain has received a higher number of "exceptional vintage" listings than any classified domain in the last century. Another exceptional point of these wines is the fact that if this wine has reached its best evolution, it will remain that way for a long time.

Vinification

Alcoholic fermentation and post-fermentation skin contact for several days in a temperature controlled environment (28-30°C). The post-fermentation phase helps to make the free run juice richer and more elegant, and the tannic texture more silky. In order to preserve each plot's taste profile, malolactic fermentation takes place in vat at a temperature of 20°C. This operation softens the acidity and stabilises the wine. It lasts for anywhere from three weeks to several months. Sulphur is added at the end of this second fermentation to avoid oxidation and any harmful bacteria. Only new, and exclusively French oak barrels are used for maturation purposes. The trees are from the famous forests in the Allier and Sarthe department.

Taste

Deep, intense red colour. The nose is redolent of tremendously fruity and floral notes, with touches of raspberry and violet. Swirling in the glass reveals a more intense bouquet with black cherry, blackberry and blackcurrant aromas. The ever-present floral notes go on to develop rose and lilac overtones. Spicy and balsamic nuances round off the already complex bouquet with cocoa beans and black pepper aromas. The nose is impressively fresh, complex, and well-defined. The wine starts out sumptuously rich and full-bodied on the palate. The powerful, rich tannins contribute to the deep, long, firm, well-balanced, and refined structure. Very elegant, it coats the palate and continues into a long, crunchy, fresh aftertaste. The finish marks a return to floral and fruity aromas with spicy overtones. The precision and balance of this wine are on par with the estate's greatest vintages.

Food pairing

Partridge | Game | Mushroom - wild

General information

Type: Red wine

Grape varieties: Merlot (54%), Cabernet Franc (40%), Cabernet Sauvignon (6%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 15-18° C

Taste profile: Complex generous

