

**Château Cheval Blanc – 1er G.C.C. | St.  
Emilion G.C.  
France (ST. EMILION) – 2015**

**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**

The grapes are picked, gently crushed and given a maceration. After this the grapes are not pressed, the juice is simply let out of the grapes and that is used. After fermentation, the wine receives an education in new wooden barrels for 15 months.

**Taste**

Deep red color, rich and complex nose with notes of ripe strawberries, herbs, coconut and vanilla. Clean, fresh attack and silky tannins that blend into an endless aftertaste.

**Food pairing**

Meat - red | Leg of lamb

**General information**

Type: Red wine

Grape varieties: Merlot (55%), Cabernet Franc (45%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 18°



