



Wijnfiche

## **Le Petit Cheval – G.C. | St. Emilion G.C. France (ST. EMILION) – 2016**

### **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**

Each plot is picked just as it reached perfect maturity. Vinification starts by letting the crushed grapes ferment in 450 kg vats, keeping the juice in contact with the skins. Three times a day, the juice is pumped over the skins to extract the delicate tannins. Afterwards, post-fermentation takes place at 28-30 °C to further soften the tannins. The acids are in turn softened by malolactic fermentation. In late autumn, the wine is transferred to French oak barrels to further develop its full potential.

### **Taste**

Ruby red colour, characteristic of its youth. The nose starts out intense, with balsamic notes and aromas of cocoa, caramel, and vanilla, combined with fruity nuances reminiscent of cherry and strawberry. Swirling in the glass enhances these fruity hints. The wine's freshness is brought out with liquorice overtones along side wonderfully expressive notes of Virginia tobacco. On the palate, this wine is full-bodied and silky, with round, delicate and smooth tannin mid-palate. The long finish is redolent of very ripe red fruit. A very rich wine that is guaranteed to please!

### **Food pairing**

Game | Spiced dishes | Steak - grilled

## General information

Type: Red wine

Grape varieties: Cabernet Franc, Merlot

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18°C

Taste profile: Complex with firm tannins

