DULST
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Wijnfiche

Le Petit Cheval | St. Emilion G.C.
France (ST. EMILION) — 2019

Domain

Ch. Cheval Blanc

This prestigious estate in the Bordeaux region dates back to the 18th century. Its long history is evidenced by its appearance on a regional map dating from 1764. In the 19th century, the estate became the property of the Fourcaud-Laussac family, who owned it for nearly two centuries. In 1998, it was acquired by Bernard Arnault and Baron Albert Frère. Thanks to its exceptional terroir and the predominance of Cabernet Franc and Merlot, the estate produces wines of remarkable character and unmistakable identity. It also boasts more vintages recognised as exceptional than any other classified estate over the past century. One of the most remarkable qualities of these wines is their outstanding ageing potential. Once they reach their optimum maturity, they retain their complexity, elegance and harmony for many years.

Vinification

Each parcel is harvested separately when the grapes have reached perfect ripeness. Vinification begins with the fermentation of the crushed grapes in 450 kg vats, allowing the juice to remain in contact with the skins. Three times a day, the juice is pumped over the skins to gently extract the delicate tannins. This is followed by a post-fermentation period at 28–30°C to further soften the tannins. The acidity is then refined through malolactic fermentation. In late autumn, the wine is transferred into French oak barrels, where it continues to develop and reveal its full potential.

Taste

Le Petit Cheval displays a ruby-red colour, characteristic of its youth. The nose is intense, opening with balsamic notes and aromas of cocoa, caramel and vanilla, complemented by fruity nuances reminiscent of cherries and strawberries. The freshness of the wine is revealed through notes of liquorice, combined with hints of Virginia tobacco. On the palate, this wine is full-bodied and silky, with round, delicate and supple tannins. The long finish is dominated by very ripe red fruit flavours. An exceptionally rich wine that is sure to delight!

Food pairing

Meat - grilled | Game | Spiced dishes

General information

Type: Red wine
Grape varieties: Merlot (56%), Cabernet Franc (44%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 18 °C
Taste profile: Complex with firm tannins

