Wijnfiche

Château Cheval Blanc - 1er G.C.C. | St. Emilion G.C.
France (ST. EMILION) — 2017

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

Alcoholic fermentation and post-fermentation skin contact for serveral 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

An impressive deep, ruby red with purple tints. The initial nose is intensely aromatic and complex; qualities which develop further on the palate. There is a mixture of red and black fruits such as raspberry, blackcurrant and cherry. As the wine opens, a variety of aromas abound. Floral, rose notes become peppery and then balsamic. A fresh wine with a touch of mint combined with a density and notes of fruit jam with blackcurrant, strawberry and raspberry. On the palate, the attack is voluminous, filling a round mid-palate with fruits and spices. A long finish. The quality of the extremely tight and dense tannins is impressive. This is a lovely, fresh wine with floral, violet notes on the finish.

Food pairing

Partridge | Game | Mushroom - wild

General information

Type: Red wine

Grape varieties: Merlot (59%), Cabernet Sauvignon (19%)

Storage (years): > 10

Serving temperature: 15-18 °C

