



Wijnfiche

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

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

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 Franc (29%), Cabernet Sauvignon (19%)

Storage (years): > 10

Serving temperature: 15-18° C

