Wijnfiche

Chateau Cheval Blanc - 1er G.C.C. | St. Emilion G.C.
France (ST. EMILION) — 2018

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

Deep, intense red colour. The nose is redolent of tremendously fruity and floral notes, with touches of raspberry and violet. Swirling in the glass reveals a more intense bouquet with black cherry, blackberry and blackcurrant aromas. The ever-present floral notes go on to develop rose and lilac overtones. Spicy and balsamic nuances round off the already complex bouquet with cocoa beans and black pepper aromas. The nose is impressively fresh, complex, and well-defined. The wine starts out sumptuously rich and full-bodied on the palate. The powerful, rich tannins contribute to the deep, long, firm, well-balanced, and refined structure. Very elegant, it coats the palate and continues into a long, crunchy, fresh aftertaste. The finish marks a return to floral and fruity aromas with spicy overtones. The precision and balance of this wine are on par with the estate's greatest vintages.

Food pairing

Partridge | Game | Mushroom - wild

General information

Type: Red wine

Grape varieties: Merlot (54%), Cabernet Franc (40%), Cabernet Sauvignon (6%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 15-18 °C

Taste profile: Complex generous

