

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

Superb perfume with expressive blackcurrants and cherries. The great acidity is immediately noticeable and gives the wine a lively, cool and fresh character. Aromas of refined (red) fruit (currants), iris flowers and smoky notes of cedar give this wine wonderful complexity.

Food pairing

Meat - grilled | Game | Spiced dishes

General information

Type: Red wine

Grape varieties: Merlot (56%), Cabernet Franc (44%)

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

