



CHÂTEAU QUINAULT L'ENCLOS

2017

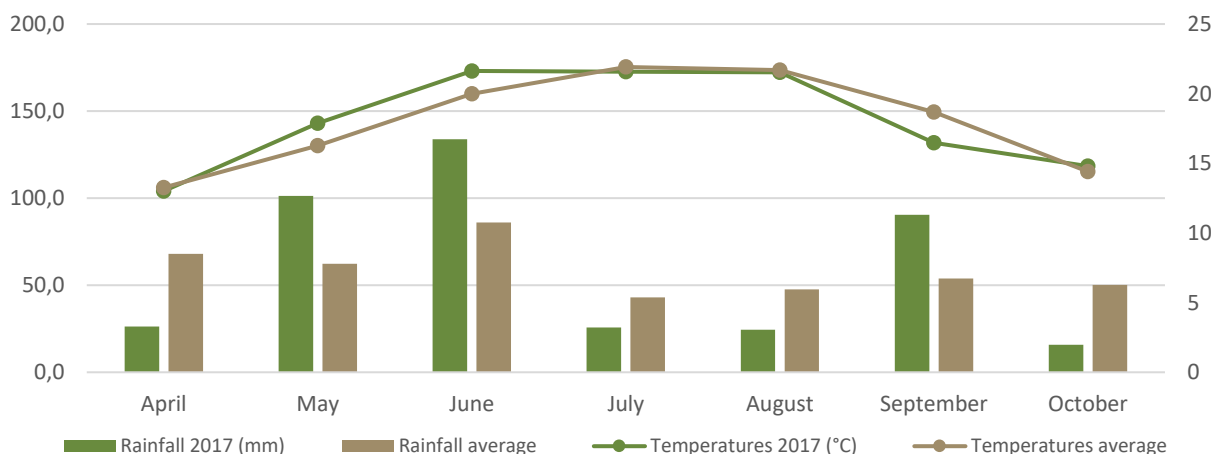
This Grand Cru Classé of Saint-Emilion sits on a pretty gravelly soil of 19 hectares on the edge of the Dordogne, in the heart of the city of Libourne. For over 10 years, it has benefited from the expertise of Château Cheval Blanc.

The work at the vineyard, vinification and ageing meets the same requirements as his elder brother. Wine philosophy and wine-growing convictions are the same, for a great wine that will be open and expressive in its young age, and complex and tasteful after some years in bottle.

CLIMATIC CONDITIONS IN 2017

This vintage is defined by the terrible frost which affected vineyards around Europe during the last ten days of April. In Bordeaux, the worst of the damage was done during the night of 26-27th April when temperatures were at their lowest.

Luckily, Quinault escaped frost damage thanks to the microclimate it enjoys due to its proximity to both the Dordogne and the city. After the frosts, the weather stayed clement offering ideal conditions up to the end of the harvest. July and August were mainly dry but not excessively hot and showers in September helped to achieve more or less overall good maturity in the grapes.



CYCLE IN THE VINEYARDS



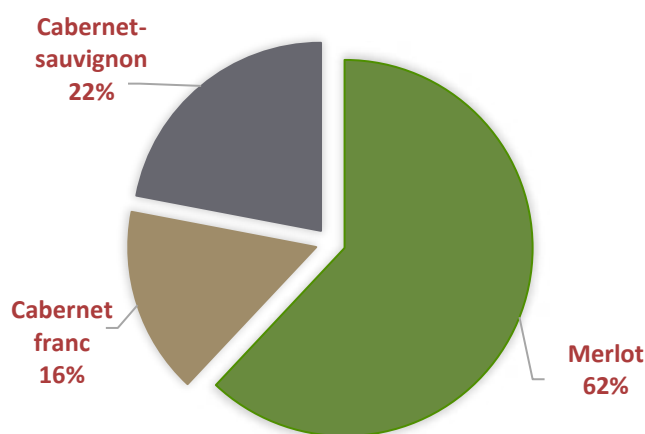
Budburst took place early ; 26th March for the Merlot, 1st April for the Cabernet Franc and 6th April for the Cabernet Sauvignon. Mid-flowering was clustered for all varieties despite the wet weather between 22-25th May and the overall quality was unaffected. Veraison took place between 25th July and 1st August depending upon the varieties.

An extremely dry summer halted early growth and was largely responsible for the lovely maturity of the berries. The harvest lasted from 6th to 29th September.

VINIFICATION

Cheval Blanc's team is in charge of Quinault's cellar work, with the same guideline: fresh ripening, parcel-by-parcel vinification, gentle extraction, long maceration, manual pumping over and malolactic fermentation in vats.

The wine ages for 12 months with regular rackings (every 3 months), in new (40%) and one-year old 500-litre barrels (40%), also in oak casks (20%).



Bottled on: 10th April 2019

Alcohol content: 13°

TASTING

Deep red robe, shiny with violet tints. The first nose is dominated by fruit with aromas of cherry and morello cherries.

As the wine opens balsamic, vanilla, cocoa and caramel notes appear and the nose becomes extremely extravagant. Floral notes develop with intense violet as well as notes of black pepper.

The attack is full-bodied and soft. Balanced on the palate with plenty of freshness and elegance. Overall, an unctuous body enveloped by creamy tannins.

