



CHÂTEAU QUINAULT L'ENCLOS

2018

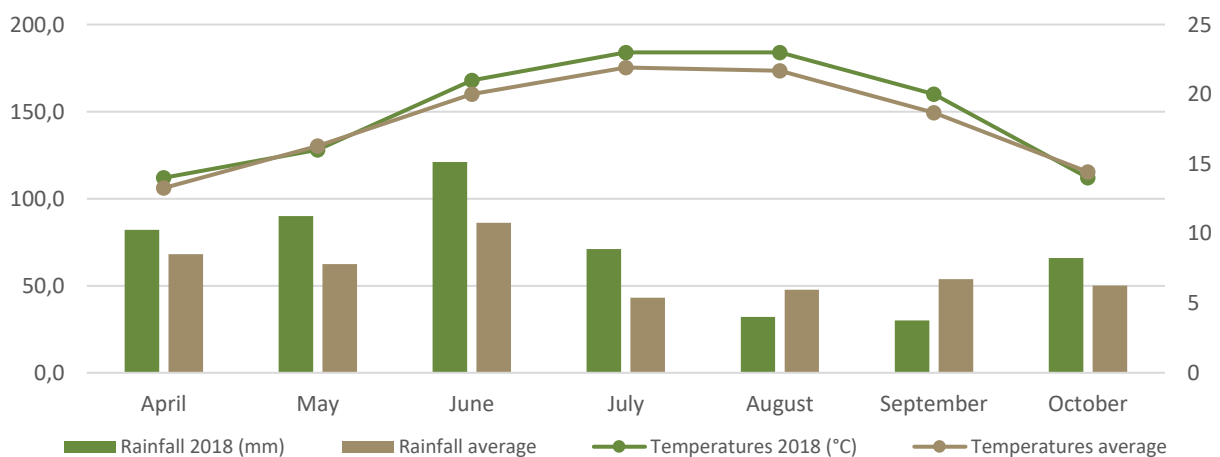
This Grand Cru Classé of Saint-Emilion sits on a pretty gravelly soil of 19 hectares on the edge of the Dordogne, in the heart of the city of Libourne. For over 10 years, it has benefited from the expertise of Château Cheval Blanc.

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 2018

Despite the threat of mildew due to frequent rainfall in April, May and June, Quinault harvested a healthy, fairly abundant crop thanks to careful and well-timed intervention in the vineyard.

The weather stayed dry and warm from the beginning of July until the end of harvest. Ideal conditions in September resulted in lovely concentration and perfect maturity in the grapes.



CYCLE IN THE VINEYARDS



Budburst took place at the normal time; 5th April for the Merlot and 9-10th April for the Cabernet Franc. Despite the wet spring, flowering was clustered and homogenous between 27-30th May depending upon the variety. Veraison began during August and the dry weather halted vine growth early. The harvest was drawn out between 17th September and 10th October.

The weather was particularly sunny during the harvest which meant that each plot was picked at optimal maturity.

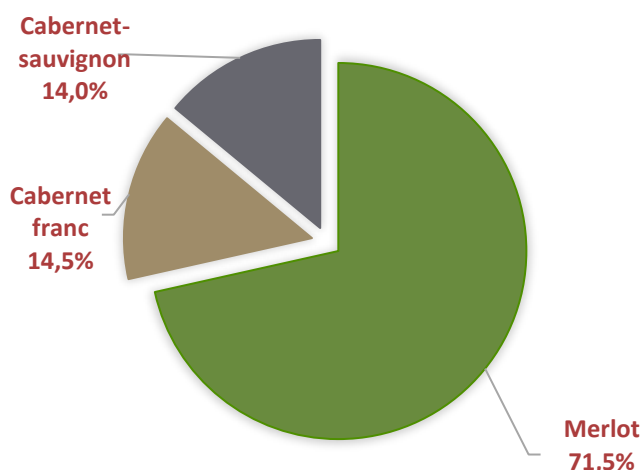
VINIFICATION

Cheval Blanc's team is in charge of Quinault's cellar work, with the same guideline: fresh ripening, parcel-by-parcel vinification, indigenous yeasts, 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: March 10th 2020

Alcohol content: 14°



TASTING

Black fruit, blackberries and cherries on the nose together with spice, black pepper and spice cake mixed with aromas of rose and peony. A direct, linear and rich attack. On the palate, round and mouth-filling. The rich roundness and unctuousness is balanced by lovely acidity. Persistent aromatics with a crisp finish.