



CHÂTEAU QUINAULT L'ENCLOS 2020

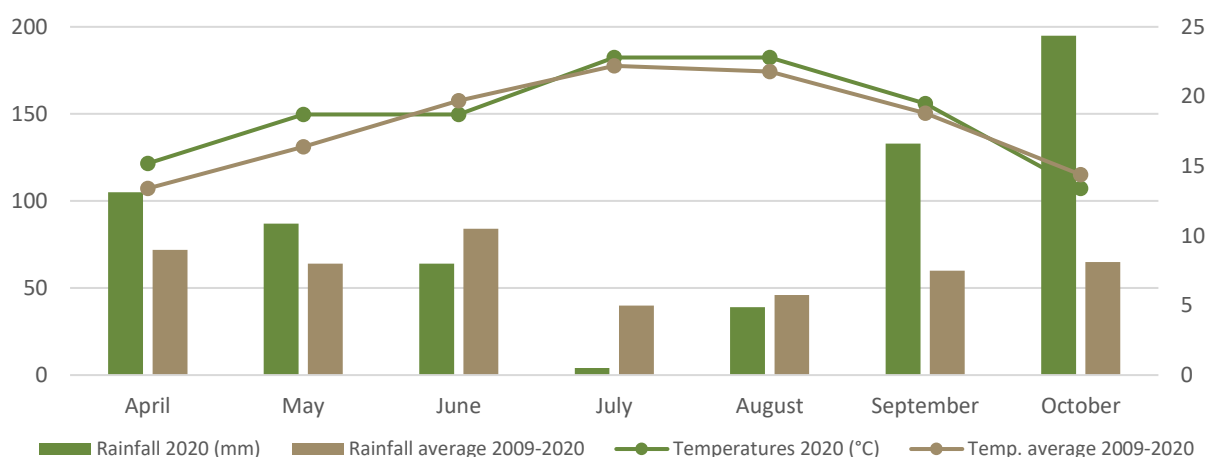
This Saint-Emilion estate sits on a pretty gravelly soil of 19 hectares on the edge of the Dordogne, in the heart of the city of Libourne. For over 10 years, it has benefited from the expertise of Château Cheval Blanc.

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 2020

The 2020 vintage started with rather dry and mild January and February. March was very rainy in the first decade and surprisingly mild between the 18th and 24th. April, May and June were mild and very rainy until June 20th. After this date and until August 12th the weather was extremely dry (barely 4 mm in July) and very hot with summer temperatures in excess of 39°.

The month of September continued with this summer momentum. During the harvest days (from September 7th to 22nd), 9 days were recorded with maximum temperatures above 30°C.



CYCLE IN THE VINEYARDS



The budburst of the vines was very early, starting at the beginning of March, with an average of around March 22nd. The early flowering ended at the end of May, under very rainy weather conditions which caused a strong mildew pressure until veraison, having a major impact on the yield.

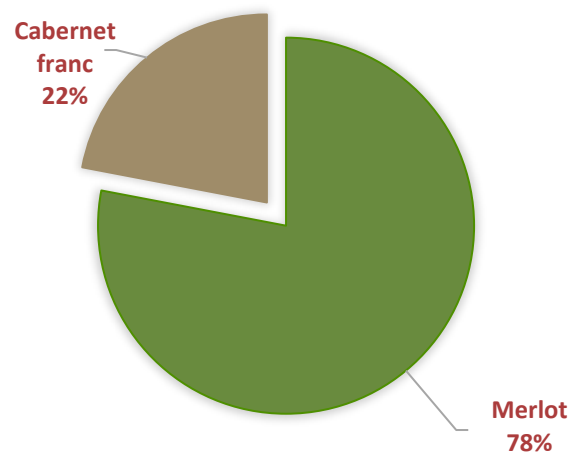
The harvest was very clustered, under mild conditions, Merlot and Cabernet Franc were picked without any interruption. The Cabernet Sauvignon followed 5 days later.

Harvest took place between September 7th and 22nd.

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), mainly in oak tanks and *demi-muids* (600L), but also in new (40%) and one-year old (60%) 500-litre barrels.



Bottled on: April 5th 2022

Alcohol content: 14°

Production: 31 943 bottles (bottle equivalent, all formats combined)

TASTING NOTES

True to this vintage's generosity, Château Quinault l'Enclos 2020 offers a pastry-like, gourmet bouquet, full of ripe fruit, spicy notes and light tobacco. The balsamic aromas, linked to the ageing in large vessels, will soften with time.

On the palate, once again, the maturity of the vintage boasts a seductive, soft and voluminous attack. The wine fully opens up in the middle of the mouth, then gives way to more serious tannins on the finish, a sign of good concentration.