

Technical data

Surface area in production

21.5 hectares

Density of plantation

6225- 8000 vines / ha

Average age of the vines

40 years old

Soils

Clay and limestone
7 different types of soils

Grape varieties (planted)

76% Merlot- 20% Cabernet Franc
4% Cabernet Sauvignon

Dates of hand-harvesting

27 sept. > 24 oct. 2018

Yield & sorting of the harvest

45 hl/ha before selection
3 sortings, 1 by density (Tribaie machine)

Type of vats

Stainless steel

Vatting time

28 days

Vinification techniques

Cold maceration
Ageing on lies

Ageing in barrel

100% new French oak barrels
From 12 to 14 months

Potential alcoholic degree

14.5°

Estimated production

120 000 bottles of first wine
10 000 bottles of second wine

CHATEAU
FLEUR CARDINALE
GRAND CRU CLASSÉ

SAINT-EMILION GRAND CRU

2018
Vintage



What made Château Fleur Cardinale 2018

New vine-growing methods
have a striking effect on the physiology of the vine plant

Carried out by the new technical team, new vine-growing methods implemented in 2018 have enabled us to enhance the soil-structuring work that had already been introduced many years ago at Fleur Cardinale. **A generalised sowing of grass and legume-based winter seeds** has resulted in the stimulation of the biomass and produced even more life in the soils.

Spraying **liquid seaweed** on the vines during the flowering process, as well as bringing comfort to the plants has enabled them to better regulate their physiology and favour homogeneous fecundation, which is also the prelude to a homogeneous ripening of the crop.

The 2018 growing season was marked by excess rainfall up till the end of June, followed by hot weather at the end. Thanks to the implementation of these new vine-growing methods, the vines have succeeded in finding **a perfect physiological balance**.

An early and long
"haute-couture" harvest

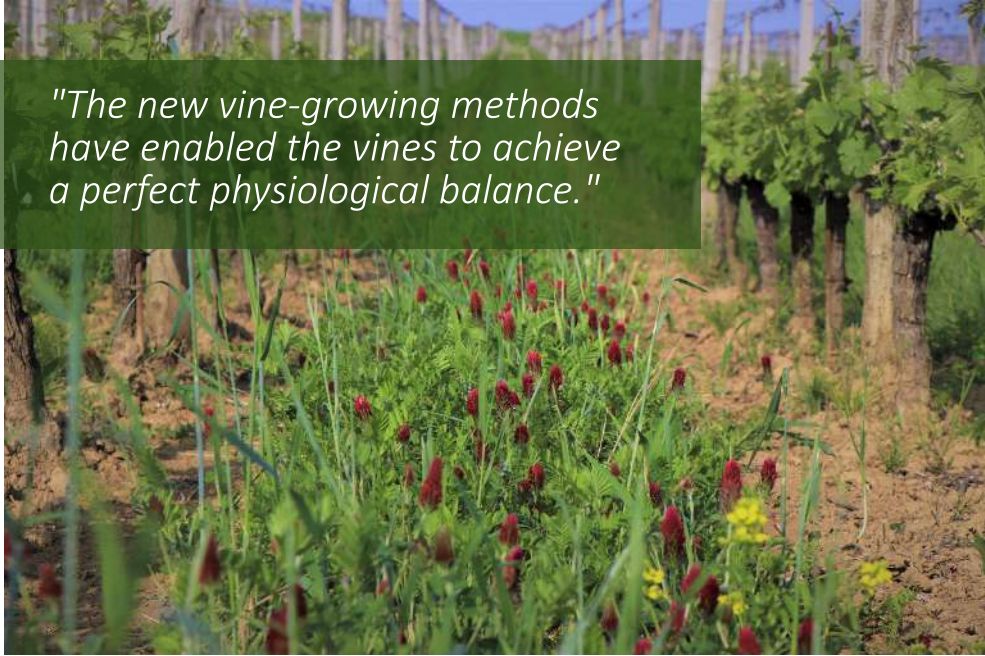
Our 2018 harvest began on September 27, making it **one of the earliest on record** at the estate.

Favoured by ideal weather conditions at the end of the season, we were able to perform "haute-couture" harvesting work which stretched out till October 24. In certain parts of the vineyard where the soils differed within the same plot, **the harvesting was done in two goes**, with the top of the slopes being picked first and then a few days later the bottom. This made it possible to fully optimise the quality potential of the crop.


A racy style
and an unprecedented freshness of fruit flavour

The tasting of the first samples confirmed what the lab analyses had already indicated: well-controlled ripeness underpinned by **unparalleled acidity levels**.

Château Fleur Cardinale 2018 is particularly notable for its **magnificent Cabernets Francs**, well adapted to the climatology of the vintage. They give a very beautiful structure to the wine, in **a racy style**, while perpetuating the signature of Château Fleur Cardinale thanks to velvety tannins.



*"The new vine-growing methods
have enabled the vines to achieve
a perfect physiological balance."*



*"The decisions implemented
during the harvest,
which was begun at an early date,
allowed us to bring in grapes
with unparalleled fresh fruit flavour."*