



CHÂTEAU QUINAULT L'ENCLOS

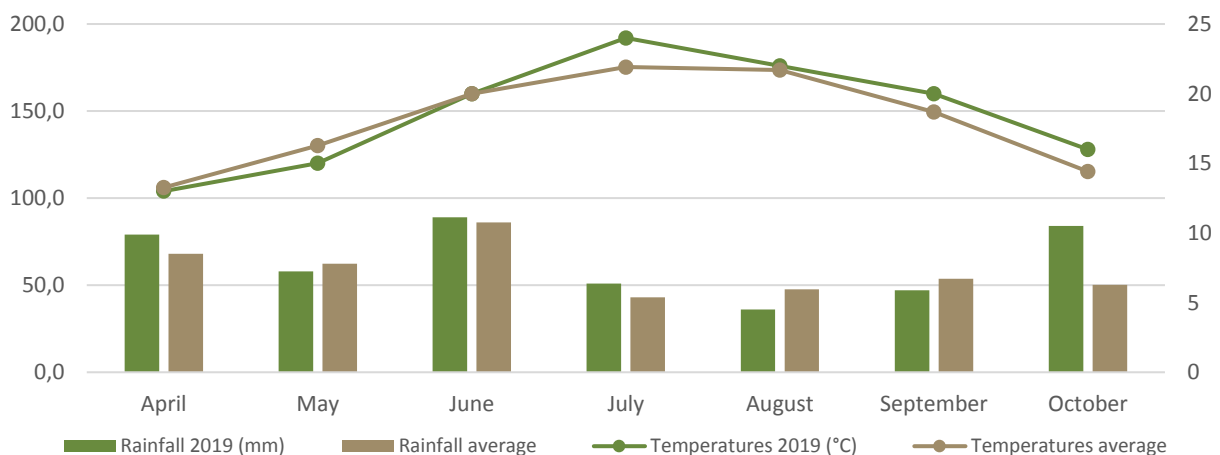
2019

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 maturing 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 2019

The harvest at Quinault was very early and the vintage was marked by a very dry and hot ripening period. The team had to harvest early therefore to preserve tension in the wine and to maintain the floral features of fresh, crunchy grapes.



CYCLE IN THE VINEYARDS



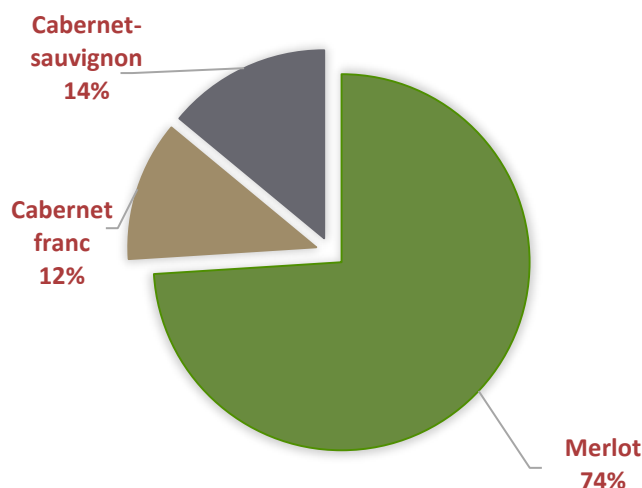
The budburst is relatively early. Heavy rainfall in the beginning of June, but did not affect flowering. After flowering, a dry and rather hot period, which led to a rapid and early ripening.

The harvest took place from 11th to 27th September.

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 age 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%).



TASTING *en Primeurs*

A deep red robe, clear and shiny. An extravagant nose with both red and black fruits enveloped in all the aromas of baking (balsamic, vanilla, caramel, coffee.) and a hint of liquorice which brings a lot of freshness. The oak and wine are nicely integrated with attractive toasty touches and floral rose aromas when the wine opens up.

A soft, round, rich and voluptuous attack with fine tannins which culminate in a silky and creamy mid-palate. This is a round and seductive wine with a lovely full finish and the black fruit aromas typical of a hot vintage.