



Château Chevalier Lescours

Premium Saint-Emilion Grand Cru



OWNERS : Richard and Eric CHEVALIER

HISTORY : Family estate since 2011

APPELLATION : AOC saint-Emilion Grand Cru

SURFACE AREA : ½ hectares

SOIL : Sandy-clay-limestone terroir

GRAPE VARIETIES : 90% Merlot, 10% Cabernet franc

AVERAGE AGE OF THE VINES : 35 years

PLANTING DENSITY : 6'600 vine stocks per hectare

CULTURAL METHODS AND HARVESTING : Simple Guyot pruning, natural grassing, tillage under the row, leaf thinning on the eastern side, mechanical harvesting

WINEMAKING : Vinification by plot, sorting of the berries, alcoholic fermentation at 28°C followed by a 3-week vatting and malolactic fermentation in temperature-controlled concrete vats

AGEING : 12 to 18 months in French new oak barrels

CONSULTANT OENOLOGIST : Jean-Philippe FORT (from Michel ROLLAND's team)

PRODUCTION : Only 5 barrels

TASTING NOTES : Brilliant garnet color, intense aromas of ripe black fruits with fine woody notes and a touch of violet, full and velvety palate with very silky tannins, good length, very elegant wine.