



Château Chevalier Lescours

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 or double 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 months in French oak barrels (half used for 1 wine, half new)

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

PRODUCTION : 10'000 bottles

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 silky tannins, beautiful freshness and length in the mouth, very elegant wine.

