



THE VINEYARD

Location : Bordeaux. Terroirs : Clay and limestone. Planting density : 3 500 - 4 000 vine/ha. Yield : 62-72 hl/ha Grape varietes : Cabernet Sauvignon, Merlot.

THE WINE

Blend 80% Cabernet Sauvignon, 20% Merlot

> Vinification Traditional.

Ageing In temperature controlled stainless steel vats.

Ageing potential Ready to drink now, this wine will keep for 1 to 2 years.

Tasting

A fine, rose-petal colour. An agreable nose with fragrances of fresh fruit (raspberry and wild strawberry). Pleasant and flavoursome on the palate with a hint of sparkle accentuating the enjoyable crisp aromatic freshness.

Food pairing

Perfect as an aperitif, with white meat, grilled meat or a mixed salad.

AWARDS

2 stars, Guide Hachette, 2019 88 pts, Wine Enthusiast, 2018









OUR CUVEES

Cheval Quancard S.A - 4 rue du Carbouney, 33565 Carbon Blanc Cedex - FRANCE Tél: +33 (0)5 57 77 88 88 - Email : chevalquancard@chevalquancard.com www.chevalquancard.com