



Non-contractual document

Château FLEUR CARDINALE 2018 ST EMILION GRAND CRU

- CONSULTANTS : Jean-Luc Thunevin and Michel Rolland's Laboratory -

OVERVIEW

In 2001, Florence and Dominique Decoster acquired Château Fleur Cardinale. After 27 years as owners of the company Haviland, a fine porcelain business in Limoges, Florence and Dominique settled once and for all at the Château Fleur Cardinale as soon as its purchase had been completed. Thanks to continual investments done in the vineyard and in the vat-room, Château Fleur Cardinale became quickly one of the figureheads of the appellation. Noticed for its constant quality, the growth was rewarded by its classification as Grand Cru of Saint-Emilion in 2006, and maintained in 2012. Château Fleur Cardinale since summer 2013 has been also a member of the first association of the Environmental Management System (S.M.E.) for the Wines of Bordeaux, certified ISO 14001. The certification of High Environmental Value (HEV) has been attributed to the property in the summer 2017 which represents the highest level of a generalised scheme for the environmental certification of farms.

VINEYARD

Soil: Clay and limestone

Surface: 24 hectares

Average age of the vineyard: 35 years

Grape varieties: 75% Merlot / 20% Cabernet Franc / 5% Cabernet Sauvignon

MAKING PROCESS

Manual harvesting. Classical vinification in thermo-regulated stainless steel vats. Cold maceration before fermentation. Long vatting (30-35 days). Ageing on lees, 100% in new French oak barrels.

MATCHING FOOD

Serve at 17-18°C with confit of suckling lamb, grilled rib steak and candied shallots or with traditional coq au vin, along with pan-fried potatoes and boletus mushrooms. This wine will be perfect with Pata Negra ham or pan-fried foie gras.

AGEING POTENTIAL

More than 15 years

AWARDS

Wine Spectator: 93-96 | Decanter: 94 | Jean-marc Quarin: 16 | Wine Enthusiast : 92-94 | James Suckling: 94-95 | Markus Del Monego: 94



DEPUIS 1982
SOVEX GRANDS CHATEAUX
- NEGOCE EN VINS - BORDEAUX

www.sovex-grandschateaux.com