



Non-contractual document

Château DE FRANCS-LES CERISIERS

2018

FRANCS - COTES DE BDX ROUGE

Hubert de Boüiard, Angélys & Dominique Hébrard Ex-co owner Château Cheval Blanc

OVERVIEW

Located 20 km from Saint-Emilion, in the East of the Gironde, Côtes de Francs appellation is the smallest of the Bordeaux region, with only 500 ha of vines. Overlooking this landscape, Château De Francs is a marvel from the middle age, surrounded by its vineyard, now totally restored and nestled on a 'terroir' close in quality to that of the Saint-Emilion plateau. In the 15th century, the château was a military place under British control. It is in 1986 two childhood friends owners - Dominique Hebrard, ex-co-owner of Château Cheval Blanc, and Hubert De Boüiard, co-owner of château Angelus - fell in love with this property and decided to join in together as co-owners. Today they are supported by a dynamic team who manages this property with passion and enthusiasm.

VINEYARD

Soil: Servir à 17-18°C avec un onglet de boeuf grillé, une côte de veau aux morilles, ou encore un carré d'agneau en croûte d'herbes, accompagnés de légumes de printemps. Ce vin accompagnera parfaitement un plateau de charcuteries fines de nos régions.

Surface: 37 hectares

Location: The vineyard is located on the uppermost hills of Gironde, 20km East of Saint-Emilion.

Average age of the vineyard: 25 years

Grape varieties: 80% Merlot / 10% Cabernet Sauvignon / 10% Cabernet Franc

MAKING PROCESS

Classical vinification in thermo-regulated stainless steel vats. Ageing for 12 to 14 months; 1/2 in stainless steel vats and 1/2 in barrels of 1 or 2 years.

TASTING NOTE

Nice ruby-red colour. The nose, complex, delicate and classic, reveals notes of red fruits. In mouth, the attack is franck, on the fruit with notes finely woody. Great quantity of tannins and long-lasting finish.

MATCHING FOOD

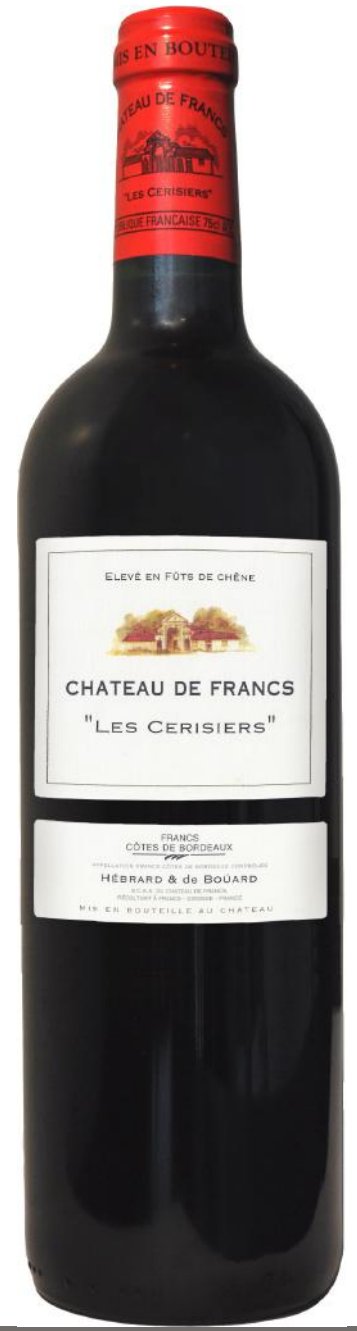
Serve at 17-18°C with grilled prime cut of beef, chop of veal and morels, or with rack of lamb, along with seasonal vegetables. This wine will be perfect with a good selection of cooked meats.

AGEING POTENTIAL

From 5 to 10 years

AWARDS

Jean-marc Quarin: 87 | Neal Martin / Wine Advocate: 87 - 89 | James Suckling: 91-92 | Yves Beck: 90 - 92 | Wine Advocate: 88 - 90



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