



CHÂTEAU QUINAULT L'ENCLOS

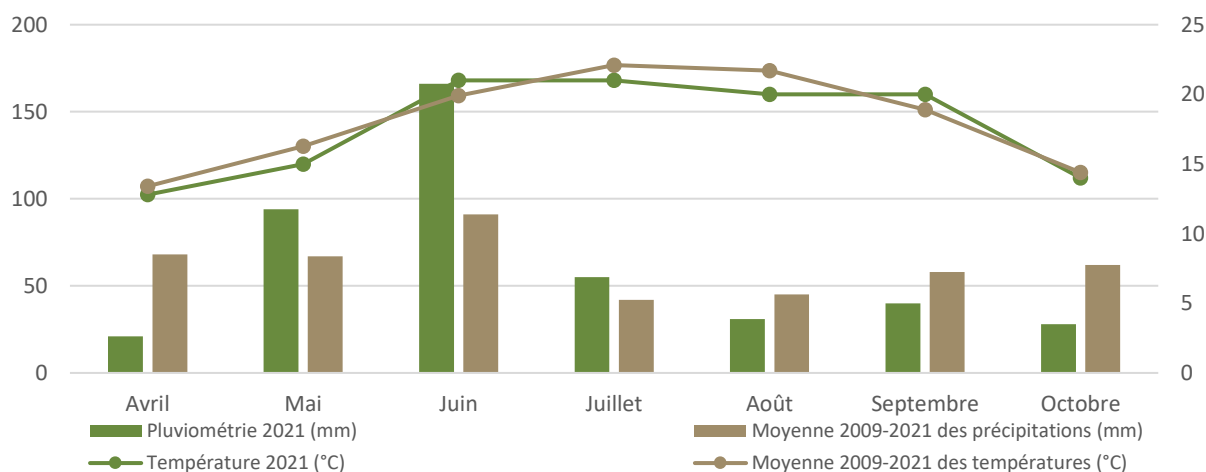
2021

This Saint-Emilion's estate sits on a pretty gravelly soil of 19 hectares on the edge of the Dordogne, in the heart of the city of Libourne. For over 10 years, it has benefited from the expertise of Château Cheval Blanc.

The work at the vineyard, vinification and maturing meets the same requirements as his elder brother. Wine philosophy and wine-growing convictions are the same, for a great wine that will be open and expressive in its young age, and complex and tasteful after some years in bottle.

CLIMATIC CONDITIONS IN 2021

The 2021 vintage was affected by heavy frosts at the beginning of April (7 – 8 April). This impacted upon the potential of the harvest very early on. Unfortunately, heavy rainfall at the beginning of the vegetation cycle – 93 mm in May and 166 mm in June – promoted the development of mildew. After that an increase in temperature brought about vigorous and rapid growth in the vines. This was carefully controlled through timely intervention in the vineyards. Luckily, after veraison climatic conditions were much more favourable and the end of the summer was dry and sunny but without excessive temperatures. This allowed the bunches to mature progressively up to harvest time.



CYCLE IN THE VINEYARDS



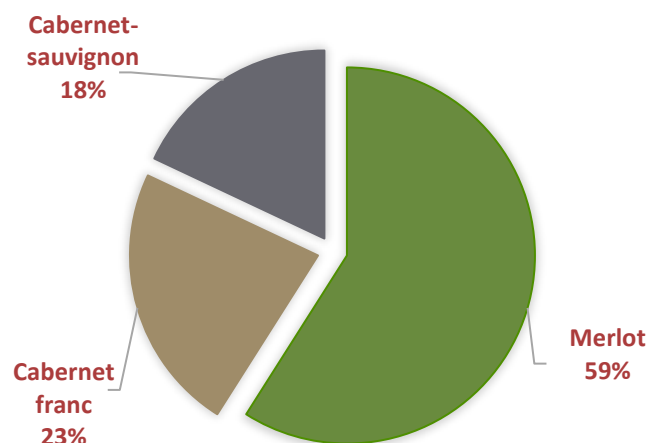
The hot conditions at Château Quinault L'Enclos promoted rapid, early growth in the vineyards (budburst at the end of March) which meant that they were extremely exposed to the April frosts. Following this, the vines continued their cycle slowly until high temperatures and heavy rainfall in May and June promoted rapid, uninterrupted growth. Continued heavy rainfall during flowering at the beginning of June resulted in the Merlot vines being badly affected by coulure. After this, the underdeveloped berries reached a good size by the onset of veraison. Then, in contrast to the conditions at the beginning of the vintage, dry weather provided a long ripening period from veraison to harvest and ensured that the grapes reached full maturity.

Harvest took place between 27 September and 13 October.

VINIFICATION

Cheval Blanc's team is in charge of Quinault's cellar work, with the same guideline: fresh ripening, parcel-by-parcel vinification, indigenous yeasts, gentle extraction, long maceration, manual pumping over and malolactic fermentation in vats.

The wine age for 12 months with regular rackings (every 3 months), mainly in oak tanks and *demi-muids* (600L), but also in new (40%) and one-year old (60%) 500-litre barrels.



The wine is ageing in the cellar, information on the degree and the date of bottling are to come.

TASTING NOTES

The expressive and elegant nose offers a cocktail of red fruits, flowers (violet), and a seductive freshness of a beautiful classicism.

On the palate, serious tannins and a sapid acidity structure the tasting, all in length. The freshness and density of the vintage, its elegance, are well reflected in this wine, which also has a delicately spicy persistence.