

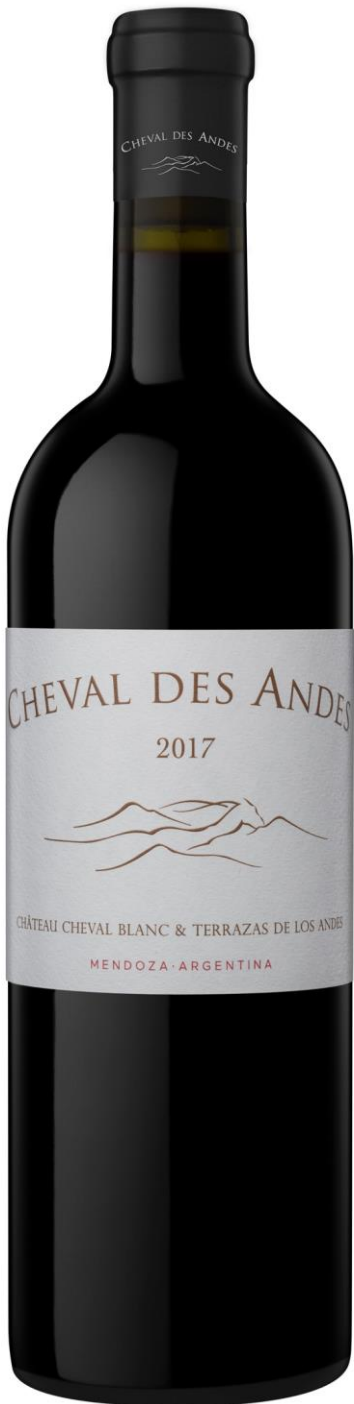
Cheval des Andes 2017

“This is the greatest Cheval des Andes ever. Discrete aromas of blackberries, flowers, stone and licorice. So perfumed. The integration of fruit, tannins and acidity is fantastic. Full-bodied, tight and solid with beautiful depth and integrity. Extremely long and exciting. Complex and compelling with such refinement and length.”

– *James Suckling 100/100*

“This is an excellent wine - juicy, with tension and depth, and a confident sense of style and character.”

– *Decanter, 95/100*



WINEMAKER

Gérald Gabillet

REGION

Mendoza, Argentina

GRAPE VARIETIES

62% Malbec, 38% Cabernet

TERROIR

A ‘Grand Cru’ from Argentina, Cheval des Andes was born from the encounter of two cultures. It combines the vision and expertise of Château Cheval Blanc with high altitude viticulture in the Mendoza region. Here Malbec and Cabernet Sauvignon are cultivated under pure and natural conditions in the foothills of the Andes mountains.

VINTAGE

An atypical vintage marked by a very cold spring with temperatures below zero. Conversely, the months of December, January and February were scorching with a severe heatwave with high temperatures during day and night, breaking a century old record high. Eventually, the cycle ended with cooler temperatures around March and April enabling grapes to ripen slowly and to harvest each plot with optimum ripeness and no stress.

VINIFICATION

Before vatting, grapes are carefully sorted. Cellar work respects plot origin with the concept of “one plot, one tank.” Maceration lasts from 21 to 28 days. For the 2017 vintage, the barrel cellar consisted of 90% French oak and 10% threefold Austrian/Slovenian and Hungarian oak.

TASTING NOTES

Intensely aromatic with fresh red fruits, violets and peppery, mint notes alongside delicate wood. Elegant and silky.

TECHNICALS

Alcohol: 13.9%, Acidity 4.88g/L, pH: 3.81