

CUVÉE LAURENCE

Entre-Deux-Mers

2014



Aged in oak barrels. A superb premium wine from Cheval Quancard made from grapes selected from each plot and vinified for 6 months in oak barrels (with two thirds being replaced each year). The first bottles come on the market in May, depending on the harvest. Emphasis is given to the Sauvignon Blanc (which account for the majority), Sémillon (20%) and Muscadelle (10%).

THE VINEYARD

Localisation : Bordeaux
Terroirs : clay-limestone
Planting density : 4500 vine/ha

Yield : 75 hl/ha
Grape varieties : Muscadelle, Semillon, Sauvignon



THE WINE

Blend

70% Sauvignon, 20% Semillon, 10% Muscadelle.

Vinification

Traditional

Ageing

6 months in oak barrels

Ageing potential

Ready to drink now, this wine will keep for 1 to 3 years

Tasting

A subtle, delicate Entre-Deux-Mers with a complex nose intermingling grapefruit, white peach, blackcurrant and toast. Full-bodied and lively on the palate with a background of pleasant woody and floral aromas.

Food pairing

Serve as an aperitif or with fish, seafood and shellfish and also with cheese.



GRANDS VINS DE BORDEAUX

DEPUIS 1844

DEPUIS



1844

CHEVAL QUANCARD

GRANDS VINS DE BORDEAUX