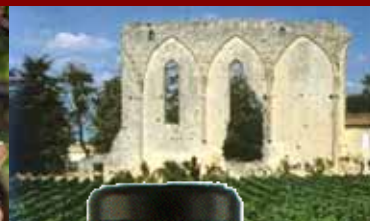


SAINT EMILION GRAND CRU



Château CHEVAL BRUN

Saint Emilion Grand Cru

Grapes

85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc

Owners : Jean Pierre & Philippe Rivière

Consultant : Stéphane de Renoncourt

Localisation : Saint Emilion.

Surface : 9 Ha

Soil : clay and sand

Vinification

Harvested by hand the grapes are carefully selected for optimum maturity. After the grapes have been stalked they are gently crushed and fermented for a period of 3 weeks in temperature controlled stainless steel cuves. The wine is then put in to oak barrels where it develops for between 12 to 18 months. During this time the wine is kept in the huge monolithic cellars cut in to the rocks beneath the village of Saint Emilion at the perfect temperature of 12°C

Tasting

At the heart of the Saint Emilion appellation, Château Cheval Brun is a good-keeping wine which is round and full-bodied, with delicate tannins.

A very deeply coloured wine. A powerful nose, very complex with notes of vanilla and toasted bread. Full on the palate the wine has a lovely structure and has good balance between the fruit of ripe grapes and the vanilla oak tannins.

Serving suggestions

It goes marvelously well with meat, poultry, game and cheese.



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