



Saint-Emilion is one of the most beautiful wine-producing villages in France. The medieval village of Saint-Emilion was accepted by UNESCO as a World Heritage Site both for its historical value and its importance as an exceptional wine-growing terroir. The expression of "the hill with a thousand chateaux" is not just picturesque



Wine: Château Jupille Carillon “Cuvée Amélie”

Saint-Émilion / Saint Sulpice de Faleyrens

Domaine Cheval Quancard

Vintage: 2012

Grape: 70% Merlot 30% Cabernet Franc

Alcohol: 13%

Ageing

Traditional

Ageing potential

Ready to drink now, this wine will reach its full potential around 2017-2019.

Tasting

A superb, intense ruby purple colour. A bouquet with aromas of dried fruit and chalk dust. On the palate, the wine is generous, has a firm backbone and a distinct tannin structure. An excellent Saint Emilion, which will continue to improve for the five next years.

Food pairing

Perfect with chicken, roasted or cooked white meat, and with cheese.

Serving temperature

16-18°C

(Indeholder sulfitter)

