

# Domaine Cheval-Blanc Signé 2009

## Bordeaux White dry



**Grape varieties :**  
 60 % Sémillon  
 10 % Muscadelle  
 20 % Sauvignon

**Average age of the vine :** 35 years

**Soil type :** Clay, gravel and limestone

**Production :** 80 000 bottles

**Vinification :** Before the alcoholic fermentation the grape macerate between 12 to 24 hours. Aromatic yeast-maturing on fine lees.

**Packaging :** Heavy bottles – Traditional Bordeaux Style – Cardboard boxes of 6 or 12 bottles.

**Tasting comment s :** Beautiful bright colour with a delicate, fruity nose. Hints of citrus fruit on the nose are re-discovered on the palate. A pleasant, lingering sensation of freshness on the finish.

**Recommendations :** Drink cool, between 12° and 14°C. As an aperitif or with fish.

<b>Vintages</b>	<b>Challenges</b>	<b>Medals</b>
1997	Decanter Concours Agricole de Bordeaux	***** Bronze
1999	Concours Général de Paris	Gold
2002	Concours Agricole de Bordeaux Guide Hachette	Silver *
2004	Concours Général Paris + Bordeaux	Bronze
2005	Guide Hachette	*
2002	Concours Général Paris + Bordeaux	Gold - Bronze
2004	Concours Général Paris	Gold
2006	Concours Général Paris	Gold
2007	Concours Agricole Bordeaux	Gold
<b>2009</b>	<b>Concours Général Paris</b>	<b>SILVER</b>