

CHÂTEAU CHEVAL BLANC

2014

First wine produced in the history of Petit Cheval Blanc, this 2014 vintage perfectly expresses the typicity of a classical Bordeaux. About ten years after the launch of the project, it reveals precision, freshness and length. This first gallop paves the way for the future vintages.

TEMPERATURES AND RAINFALL

The late winter was warm and wet. April and May were cool, with average rainfall. Dry weather from 25th May to 21st June ensured satisfactory flowering. Thunderstorms on 22nd and 27th June ended the water deficit that was just beginning to set in. July was very rainy, with near-normal temperatures. August was cool and wet. The situation changed toward the end of the month and September was hot and sunny. The weather was generally hot and dry, with only three wet days on 17th, 18th and 30th September. October was very mild and relatively dry.

The months of September and October were among the warmest recorded in the past twenty years.

WATER BALANCE

2014 was a very wet year overall. Significant rainfall in early June ended water deficit that began to dig. July and August were very wet with low Potential Evapotranspiration (ETP) values. Under these conditions, the vine water supply was not limiting to the end of August. The beautiful hot and dry weather in September has achieved a moderate water deficit in the middle of the month. Ranked among vintages since 1952 from the driest to the wettest, 2014 is classified 46th on 63 at the 31st of August. This ranking is 32nd on 63 at the 30th of September.

GROWING SEASON

Bud break occurred in 2014 two days ahead of average dates. Mid-flowering spread from the May the 27th to June the 4th on white Sauvignon. It took long to become widespread, due to low temperatures during this period. The end of the flowering was quick. Fruit set was successful on most plots. In the absence of water stress, maturation was slow, which favors the production of aromatic white grapes. Good weather conditions allowed the harvest to spread over 5 days to harvest each plot at optimum maturity. Mildew pressure was very strong throughout the season and some contamination on sheets were visible at the harvest time. In early September the acid rot caused by *Drosophila Suzukii* midge have emerged, but remained localized to a few patches around buildings. The presence of *Botrytis* nests at harvest time necessitated a careful sorting of the grapes but it remained without effect on the potential quality of the vintage. Sauvignon Blancs are conducted with moderate vigour. A slight thinning was practiced on the side of the row facing the rising sun, to avoid too pronounced varietal expression.

Phenological stages	
Bud break	3/26 to 4/02
Flowering	5/27 to 6/04
Harvest	9/11 to 9/16

The wake of the vine was correct and flowering took place in fairly good conditions. However, the yield was very low in 2014, partly because of a strict selection by pressing gently. The potential alcohol degree at maturity is quite high, but balanced by a nice acidity. This balance helps maintain the freshness of the wine. The must nitrogen content is moderate, reflecting a balance in the vineyard. The grapes had a good aromatic potential. 2014 is a wet year through August. Rainfall summer favored the berries magnification. However, a beautiful late-season has achieved a nice balance with good potential for freshness.

Yields	
Sauvignon Blanc	27 Hl/ha

RIPENING AND YIELDS

Bottling (hl/ha)	
Date of the bottling	05/02/2016
Quantities	4558 bottles & 254 magnums
Production	38 Hl

Analysis	
Dgree of alcohol	13,15°
Total acidity	4,7 mh/l
Volatile acidity	0,26
pH	3,13
Total SO2	82 mg/l

Turbidity	0,7
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CELLAR WORK

After the manual harvest, the grapes are crushed as complete bunches, then pressed in a pneumatic horizontal press with a closed cage. The clear juice is put in the cold (with no added oenological product) then racked after 24 hours. The fermentation of these musts are launched with indigenous yeasts selected on the field since 2011, and are sung in barrels of different volumes from the start of fermentation. At the end of fermentation, the wine is sulphited to block the malolactic fermentation. Then ageing begins. Our wines are aged 15 to 18 months in large wooden containers. They spend two winters in the cellar to enhance their natural stability (tartaric and proteic).

BLEND: 100 % sauvignon blanc