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CHÂTEAU CHEVAL BLANC



This vintage was considered in his youth « of acceptable quality », which is still remarkable for a wine made despite the hardships caused by the war.

We remember it especially for being the first vintage of the new cellar master Gaston Vaissière, who will watch over all winemaking at Cheval Blanc until 1986.

RIPENING AND YIELDS

The harvest began on September 15th and ended on October 1st.

This is the first vintage of the new cellar master Gaston Vaissière, who will watch over all winemaking at Cheval Blanc until 1986.

According to records of Mrs. Fourcaud-Laussac, Gaston Vaissière could not use egg whites to fine the wine, but a chemical glue, which will result to losing a little quality and roundness. Furthermore, ageing could only be done in used barrels, due to the rationing throughout France. Nevertheless, 1943 will remain an acceptable year.