

Le Petit Cheval blanc 2022

For more than 10 years, Château Cheval Blanc has challenged itself to produce a great white wine on this small 6 hectare vineyard nestled in the parcels of its elder.

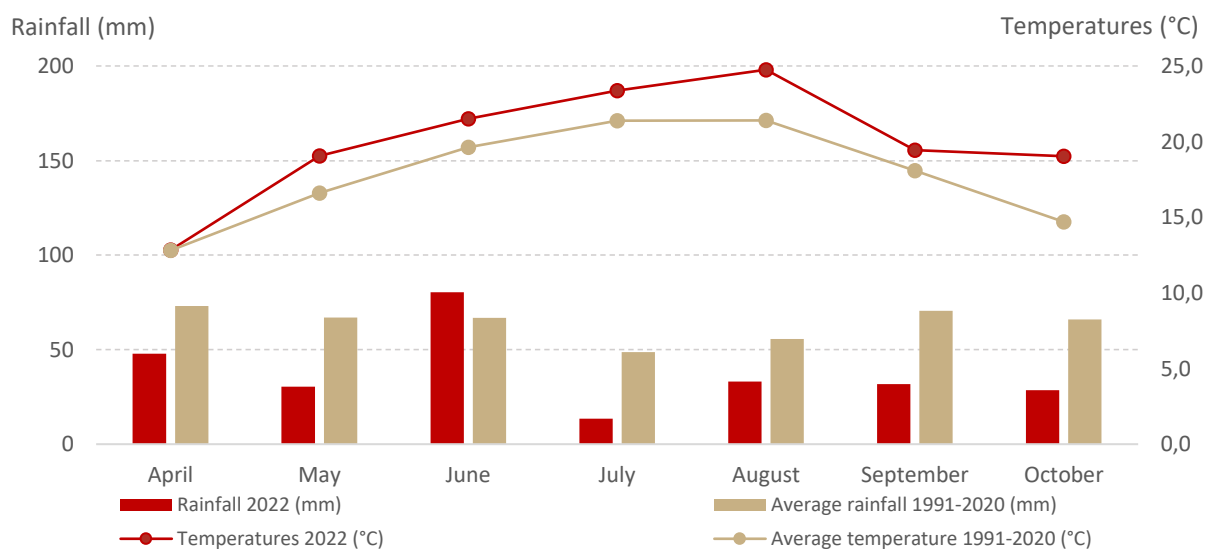
A genuine variation, in white, of the identity of Cheval Blanc, this wine is a blend of some 12 different plots, on clay, sandy and gravelly soils, where 80% Sauvignon Blanc and 20% Semillon fit perfectly.



TEMPERATURES AND RAINFALL

The 2022 vintage is one of the driest on record at the estate, joining the years 2005, 2011 and 2015, which saw annual rainfall totals of between 500 and 550 mm. But it is above all the average annual temperature, at 15.4°C, that is quite exceptional: never before have average temperatures exceeded 15°C. On several occasions in July and August, temperatures approached 40°C.

The plant's water regime was deficient throughout the vegetative cycle of the vine, with only June receiving more rain than usual, with 80 mm. The young vines operated in degraded mode, producing very little wood and small berries. The Semillon, grown on clay subsoils, suffered less from the drought and have a larger proportion than usual in the blend.





GROWING SEASON

As the vineyard lacked water from the start of the cycle, it was clear from the beginning of the season that the whole cycle would be early. The drought of 2022 significantly limited berry size, therefore yields.

Unsurprisingly, the harvest took place very early, between August 18th and 20th. The heat waves at the end of August were therefore avoided for Le Petit Cheval blanc.

Slight leaf thinning in the rising sun homogenises the ripening process, and inhibits 'varietal' or 'thiol' notes, sometimes attributed to Sauvignon Blanc, giving rise to floral, fruity and mineral juices.

VINIFICATION

At the end of pressing, the lightly settled grape musts ferment in *demi-muids* (600L), *foudres* (15hL) and wooden vats (15, 20, 25 and 30hL).

After vinification, the rhythm of stirring, initially on a daily basis, decreases, according to the team's tastings.

The wines blended in February continue to age for 18 months. Then they are racked into vats, for massing, stabilisation, fining and clarification, and are finally bottled on May.



Blend: 71 % Sauvignon Blanc, 29 % Sémillon
Yield: 31 hL/ha
Ageing: 20 months
Bottled on: May 6th 2024
Production: 15 806 bottles and 813 magnums

Alcohol content: 13°

TASTING NOTES

The nose is elegant and temperate, with yellow-fleshed fruit, citrus, zest and beeswax notes. Airing the wine, brioche, butter and pastry notes also emerge. Flowers are also prevalent, white flowers and lime blossom. The very fresh nose is also characterised by the generosity of this sunny vintage.

The palate is round and supple. The acidity, less pronounced in this vintage, combines with a bitterness that stretches and lengthens the wine.

The wood, though very discreet, adds volume and complexity to the texture on the palate.

