

Le Petit Cheval blanc 2019

For more than 10 years, Château Cheval Blanc has challenged itself to produce a great white wine on this small 6.6 hectares vineyard nestled in the parcels of its elder.

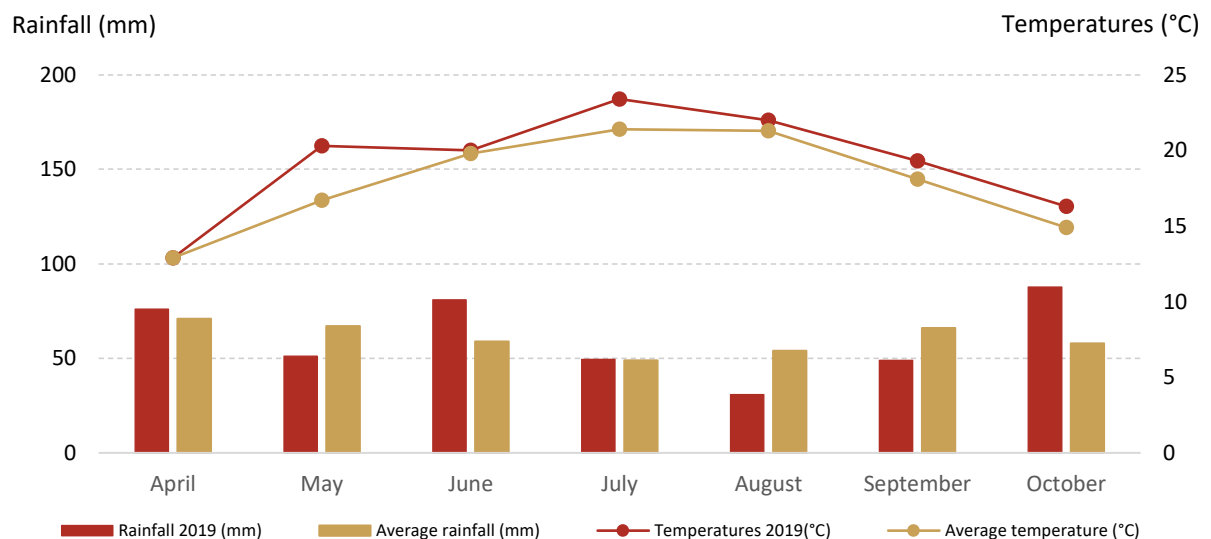
A genuine variation, in white, of the identity of Cheval Blanc, this wine is a blend of some 13 different plots, on sandy and clay soils, where 80% sauvignon blanc and 20% sémillon fit perfectly.



TEMPERATURES AND RAINFALL

The first three months of the year were drier than normal, with some mildness recorded in February and March. April and June were wet months in 2019, while May was dry and mild (+3.6°C above normal).

July, August and September were dry, with record high temperatures in July. The rains at the end of July came at the right time and in ideal proportions. The beginning of September, dry and mild, ensured that the end of the ripening period was perfectly favourable to the quality of the grapes.





GROWING SEASON

After the budburst at the end of March for the two grape varieties, Semillon (26 March) and Sauvignon (28 March), the whole vegetative cycle was particularly homogeneous and grouped, both flowering and veraison.

The harvest lasted from 3 to 9 September in very good conditions, and the grapes were perfectly healthy.

Slight leaf thinning in the rising sun homogenises the ripening process, and inhibits "green varietal" notes, sometimes attributed to Sauvignon Blanc, giving rise to floral, fruity and mineral wines.

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 30 hL).

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 31 May 2021.



Blend: 79 % sauvignon blanc, 21 % sémillon
Yield: 45 hL/ha
Ageing: 18 months
Bottled on: 31 May 2021
Production: 34 589 bottles et 634 magnums

Alcohol content: 13°

TASTING NOTES

The colour is bright, limpid, brilliant, a beautiful yellow-green. The first nose, subtle and delicate, is mainly dominated by notes of flowers, acacia and limetree. By airing it, the bouquet becomes more complex and develops various aromatic families, citrus fruits, white-fleshed fruits such as peach, pear or apricot, and mineral notes, with an aromatic intensity that gradually becomes more refined.

The attack on the palate is fresh and straightforward thanks to a beautiful acidity that guides the tasting. The density, fat and volume are slowly built up on the mid-palate. The finish, very long and elegant, is enhanced by the beautiful bitters, now the signature of this Petit Cheval white wine.

