

CHÂTEAU CHEVAL BLANC

2021

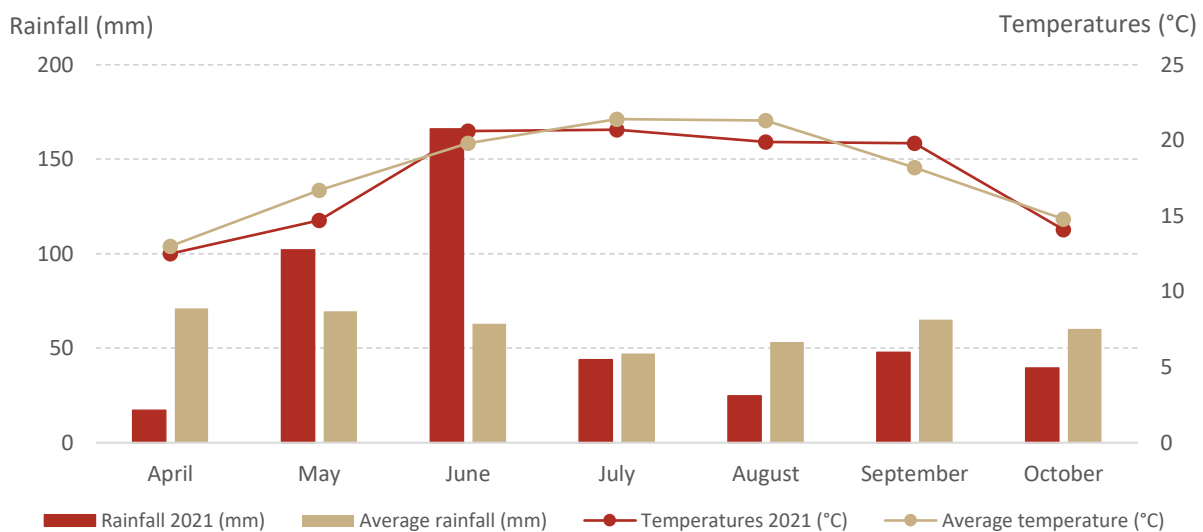
*A vintage of extreme and contrasting climatic conditions which required attention at every turn.
The resulting wines are full of lovely fresh aromas.*

THE VINEYARD

In 2021, out of the Estate's total 39 hectares (55 plots), 34,4 ha were in production (47 plots), 3,3 ha lay fallow (6 plots) and 1,4 ha were planted with young vines (2 plots). The vineyards were planted with 43% Merlot, 52% Cabernet Franc and 5% Cabernet Sauvignon.

TEMPERATURES AND RAINFALL

- An average vintage in terms of rainfall (789 mm), and average temperature (13.8°C) which was 1 degree lower than in the previous 3 vintages.
- Heavy rainfall in May (102 mm) and June (166 mm) was much higher than normal.
- The vintage was characterised by a summer alternating between sunshine and light rain. Dry weather set in in mid-August until harvest time resulting in slow and regular maturation and concentrated grapes. The months of August, September and October saved the vintage, which would not have withstood more rainfall.



GROWING SEASON



- After a standard bud burst at the end of May, flowering took place at the beginning of June. Heavy rainfall at the same time was problematic for the Merlot.
- Slow ripening process extended the period between semi-ripening and the harvest.
- Some plots were harvested more than 65 days after the beginning of the ripening period which is very unusual.
- Thanks to good weather towards the end of the season, the grapes were picked at an excellent level of maturity and the Cabernets were extremely concentrated.
- **HARVEST:** from September 22nd to October 14th
- **YIELD:** 28 hL/ha

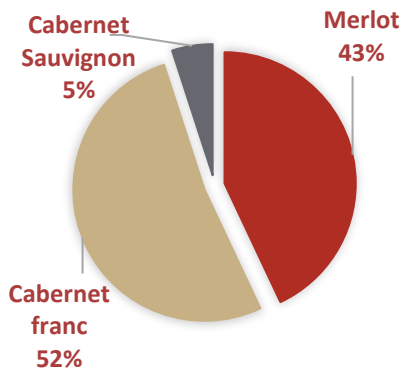
VINIFICATION



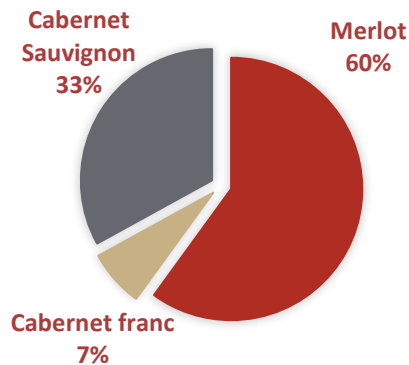
The main guideline of the vinification at Cheval Blanc is based on a fresh ripening of the grapes, a pure parcel-by-parcel vinification, indigenous yeasts (selected on the estate), a gentle extraction, a long maceration, manual pumping over and a single delestage during 4 weeks of maceration. Malolactic fermentation takes place in vats, then the wine ages in barrels.

Château Cheval Blanc and Le Petit Cheval 2021 aged for 16 months with 100% new barrels.

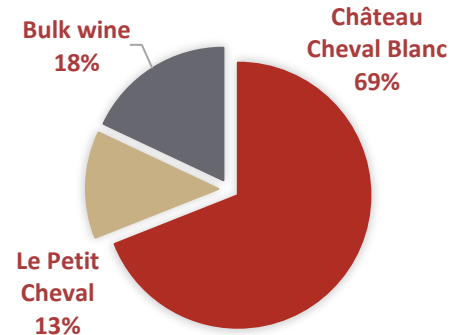
BLENDING



Château Cheval Blanc 2021
73 000 bottles estimated
Bottling planned in 2023



Le Petit Cheval 2021
11 000 bottles estimated
Bottling planned in 2023



2021 wine proportion

TASTING NOTES

Château Cheval Blanc 2021

A deep, intense and dark red colour.

On the nose, ripe red fruit, wild berries, blackberries and blackcurrant with floral violet notes, spices and a discreet touch of oak. A savoury and powerful attack, supple and round with generous tannins.

A lovely long finish with remarkable lingering freshness.

Le Petit Cheval 2021

Le Petit Cheval is very atypical for this vintage.

On the nose, the Cabernet Sauvignon (1/3 of the blend) dominates with floral and rose notes, and a delicate expression of red fruit at good maturity.

On the palate, the attack is full and fruity with notes of raspberry, the mid-palate is full.

The structure is tannic, straightforward, and suggests great ageing potential.

VIDEO OF THE VINTAGE PRESENTATION

<https://youtu.be/qBgI7oNWM1s>

