

# CHÂTEAU CHEVAL BLANC

2023



*Château Blanc - Le Cheval - Fougères Nord - 91-05-18 - F. Moricau*

A generous vintage, loyal reflection of its climatic conditions, expressing the unique nature of each parcel.

## A 2023 vintage with no climate excesses

The 2023 vintage didn't suffer from any extreme weather conditions, apart from August 23<sup>rd</sup> and 24<sup>th</sup>, when maximum temperatures reached 40°C. Rainfall was well regulated throughout the year, with a slight increase in August (65 mm), which was very beneficial to the ripening process. On the other hand, the rise in average temperatures confirms the established trend towards global warming that has been observed over the last few vintages.

## A classic growing season

Bud-break came about in a very habitual manner: at the end of March for the Merlot and at the very beginning of April for the Cabernet Franc. A cold period set in at the beginning of April, but did not cause any frost damage. Flowering, which began around May 28<sup>th</sup>, took place in very favourable weather conditions, resulting in relatively generous yields. Mid-veraison, on July 22<sup>nd</sup> for the Merlot and July 29<sup>th</sup> for the Cabernet Franc, was well grouped in time. The leaf canopy, which was protected from mildew and excessive water stress, remained remarkable even after the harvest, ensuring good storage capacity. Harvesting took place from September 6<sup>th</sup> to October 3<sup>rd</sup> under particularly favourable conditions.

## A strong mildew pressure kept under control

This vintage was characterised by heavy mildew pressure. At the end of June and beginning of July, brown rot symptoms appeared quite regularly on the Merlot vines. Fortunately, the very low rainfall in July (25 mm) slowed the development of the disease. Damage remained insignificant, and the grapes were harvested at optimum ripeness in very good weather conditions. The mating disruption worked very well against berry moths, which were very virulent this year in some areas of Bordeaux.

## A generous harvest

The quantity of grapes was abundant in 2023, as a result of the flowering quality that helped increase the yields. The weather conditions produced classic berry weights, and the green harvesting was substantial on the Merlot. The very hot weather on August 23<sup>rd</sup> and 24<sup>th</sup> caused slight berry burn on the sunset side of the vines. This had no effect on the aromatic expression of the grapes. The degrees remained reasonable, and the juices were remarkably well-balanced. All three grape varieties in the vineyard performed very well. Both the young vines and the older ones took full advantage of this year's climate. The identity of each parcel is strongly characterised in this vintage.



*Château Cheval Blanc  
Bordeaux, France, 2023, 10/10/23 - S. Bouchard*

## Château Cheval Blanc Le Petit Cheval

Blend: Merlot 52 %  
Cabernet franc 46 %  
Cabernet-Sauvignon 2 %

Blend: Merlot 50 %  
Cabernet franc 50 %

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# Château Quinault l'Enclos

After a rather dry winter, a spell of frost hit the vines quite early (on the night of April 4<sup>th</sup> to 5<sup>th</sup>).

Flowering took place under favourable conditions, and was clustered around 28 May, in line with averages since 2015.

The vintage brought a lot of rainfall (900 mm over the whole year). The rainfall was regular, which unfortunately kept up the pressure of mildew. However, the good vineyard management and a strategic choice of treatment dates prevented mildew from appearing on the bunches and limited symptoms on the leaves.

Temperatures were relatively hot throughout the growing season, with some heatwaves (over 40°C). However, rainfall at the end of August made it possible to extend the harvest date. The harvest lasted 9 days in all, but was spread over a month, from 31 August to 29 September. Each grape variety reached phenolic maturity.

The ageing period (still being trial-tested for the 2022 vintage) is being significantly extended, from 12 months to 20/24 months. Quinault is now made entirely in large containers, from 6hL *demi-muids* to 25hL casks.

Blend: Merlot 67 %  
Cabernet franc 16 %  
Cabernet-Sauvignon 17%



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