

CHÂTEAU CHEVAL BLANC

2018

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CHATEAU CHEVAL BLANC



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THE 2018 VINTAGE

will be remembered for the high risk of mildew in the vineyard.

Winegrowers had to demonstrate both responsiveness and ingenuity to fight against this fungus, which has proved more virulent than in recent decades.

Fortunately, the weather radically changed in the months of August, September, and October, ensuring grapes of remarkable quality.

WEATHER CONDITIONS

The year started out very wet, and, although the month of February was drier than usual, heavy rainfall was recorded from March onwards (twice the monthly average).

The period from April to early July was characterised by a very high number of rainy days, yet without any abnormal accumulations.

Thankfully, the months of August, September, and October were very dry with above-average temperatures (+1.5 degrees).

CHATEAU CHEVAL BLANC



Stade A
"bourgeon en hiver"
Château Cheval Blanc
2013

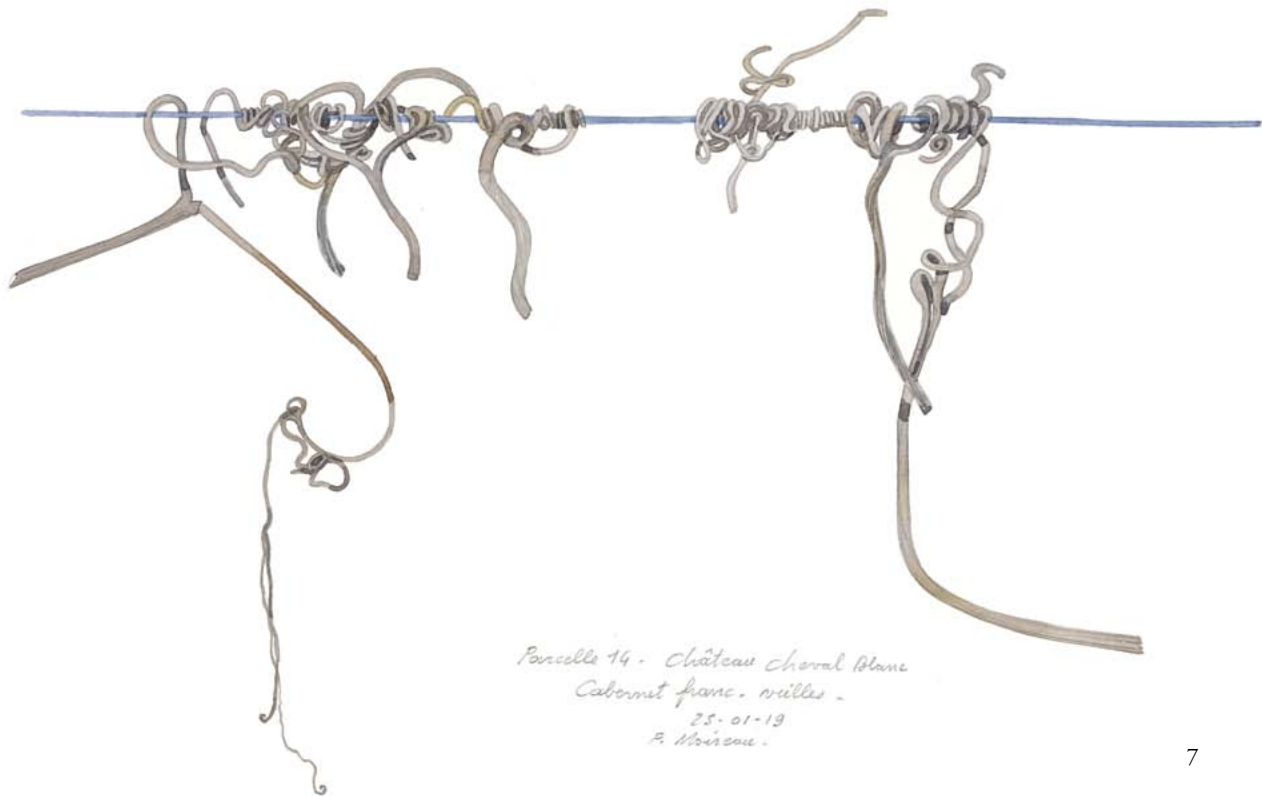
THE VINE'S WATER BALANCE

The very wet start to the year resulted in sufficient water reserves to ensure a successful growing cycle. This accumulation was maintained by further rainfall in May, June and early July. Then, ideal weather set in until the end of the harvest.

Above-average water constraint was observed during ripening.

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THE VINE'S GROWING CYCLE

Bud break took place as usual at Cheval Blanc between the 10th and the 14th of April, depending on the grape varieties.

Mid-flowering was recorded on the 28th of May for the Merlot grapes and on the 2nd of June for the Cabernet Franc grapes. Flowering was of high quality despite frequent rainfall during this period.



CHATEAU CHEVAL BLANC



Mid-véraison (colour change) occurred between the 30th of July and the 8th of August, depending on the grape varieties.

Very dry weather in the months of August, September, and October was conducive to perfectly healthy grapes at optimal ripeness.

The harvest took place between the 10th of September and the 11th of October under ideal conditions.

2018 already looks set to be a great vintage for the estate.

2018 CHÂTEAU CHEVAL BLANC

Deep, intense red colour. The nose is redolent of tremendously fruity and floral notes, with touches of raspberry and violet.

Swirling in the glass reveals a more intense bouquet with black cherry, blackberry and blackcurrant aromas.

The ever-present floral notes go on to develop rose and lilac overtones. Spicy and balsamic nuances round off the already complex bouquet with cocoa beans and black pepper aromas. The nose is impressively fresh, complex, and well-defined. The wine starts out sumptuously rich and full-bodied on the palate. The powerful, rich tannins contribute to the deep, long, firm, well-balanced, and refined structure. Very elegant, it coats the palate and continues into a long, crunchy, fresh aftertaste.

The finish marks a return to floral and fruity aromas with spicy overtones. The precision and balance of this wine are on par with the estate's greatest vintages.

Blending: 54% Merlot
40% Cabernet Franc
6% Cabernet Sauvignon



2018 LE PETIT CHEVAL

Ruby red colour, characteristic of its youth.

The nose starts out intense, with balsamic notes and aromas of cocoa, caramel, and vanilla, combined with fruity nuances reminiscent of cherry and strawberry.

Swirling in the glass enhances these fruity hints.

The wine's freshness is brought out with liquorice overtones along side wonderfully expressive notes of Virginia tobacco.

On the palate, this wine is full-bodied and silky, with round, delicate and smooth tannin mid-palate.

The long finish is redolent of very ripe red fruit.

A very rich wine that is guaranteed to please!

Blending: 70% Merlot
30% Cabernet Franc

