

# CHÂTEAU CHEVAL BLANC

2024



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Rain, rain and yet more rain: this is how the 2024 vintage will be remembered. Difficult climatic conditions where the hardness of our Cabernets and the quality of our terroirs made their mark.

## Climatic conditions and rainfall

The 2024 vintage was marked by endless rainfall which meant that the ground was permanently saturated from the autumn of 2023, with the exception of a couple of dry and moderately warm months in July and August. An extremely wet September with 124 mm of rainfall resulted in light to moderate hydric stress on our sandy and clay soils. The only soils to benefit from a short period of hydric stress in August were the gravel soils.

## Cycle in the vineyard

The early budburst was quickly affected by the rain. Slow and irregular flowering, from the end of May to the end of June, was spread over 5 weeks, a rare occurrence. This led to a very slow and heterogenous ripening period, relatively late compared to previous vintages. Harvesting took place between 18 September and 3 October in conditions which were a mirror image of the vintage: rainy!

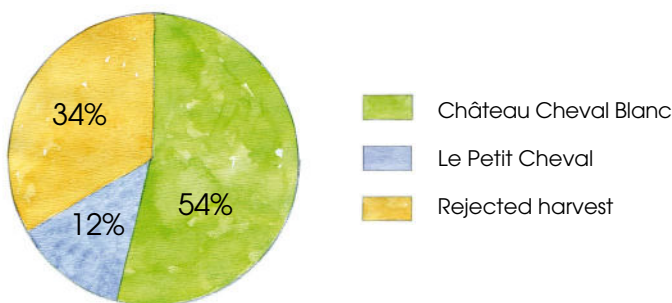
## Health of the grapes

As was the case with the previous vintage, the extremely wet conditions resulted in widespread mildew. The health of the grapes got worse in September and the Merlot grapes in particular were very large. A lot of the berries burst, especially on the gravel soils which didn't cope with the conditions as well as the clay soils. Harvesting was complicated by a lack of homogeneity amongst the bunches on the same vines as well as between the plants themselves.

## Grape selection & blending

In 2024, the proportion of harvested grapes which didn't make it past the selection process for both the first and second wines was abnormally high. Manual selection and densimetric baths (used to separate heterogeneous grapes from the bunches), saignées and bulk wine accounted for over a third of the total harvest.

This drastic reduction enabled us to stick to our practice of vinifying plot by plot and integrating nearly all the plots into the final blend. From a total of 40hl/ha only 28hl/ha were vinified. 66% of the harvest was bottled.



In conclusion, a demanding vintage which gave us confidence in our technical decisions in the short and long term as we were able to bottle the best Cheval Blanc possible.

The 2024 vintage should also express lots of freshness and balance just like its older brother from 2004 which was born in very difficult conditions and which, 20 years on, is revealing its full potential.

# Château Quinault l'Enclos

Blend: Merlot 63%  
Cabernet franc 17%  
Cabernet-Sauvignon 20%

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# Le Petit Cheval

Blend: Merlot 72%  
Cabernet franc 28%

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# Château Cheval Blanc

Blend: Merlot 46%  
Cabernet franc 48%  
Cabernet-Sauvignon 6%

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