

# CHÂTEAU CHEVAL BLANC

## 2022

*A vintage with record temperatures and dry conditions throughout the cycle.  
We are impressed by the vines' capacity to adapt to such extreme conditions, producing a wine  
with remarkable freshness and balance despite everything.*

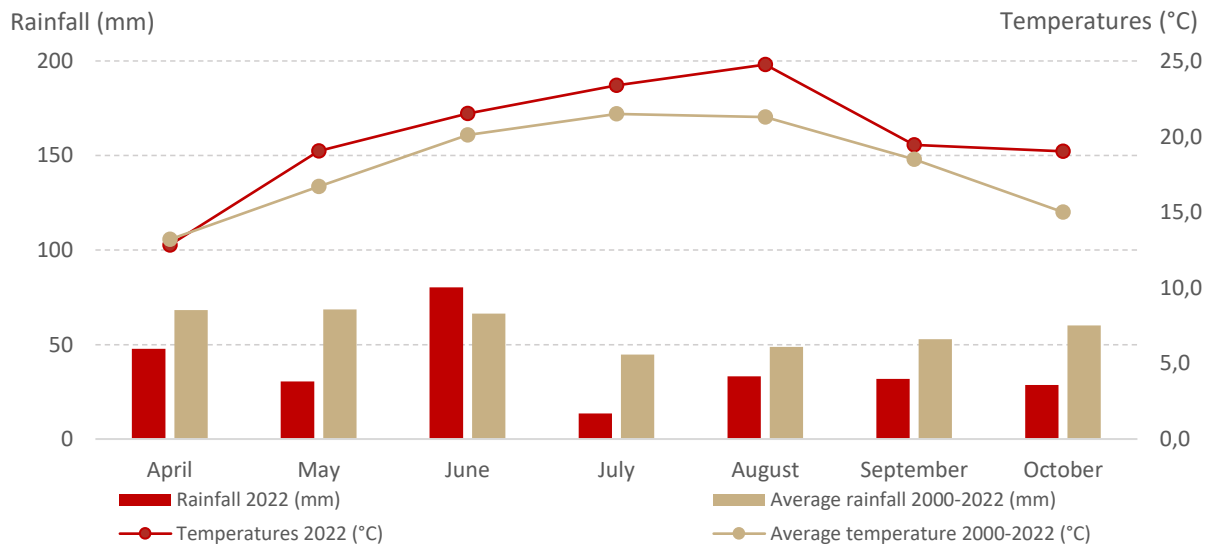
### THE VINEYARD

In 2022, out of the Estate's total 39 hectares (54 plots), 33,3 ha were in production (43 plots), 3,3 ha laid fallow (6 plots) and 2,5 ha planted with young vines (5 plots).

The vineyards were planted with 41% Merlot, 54% Cabernet Franc and 5% Cabernet Sauvignon.

### TEMPERATURES AND RAINFALL

- The 2022 vintage is one of the driest recorded at the property along with 2005, 2011 and 2015 where annual rainfall was between 500-550 mm. More unusual still is the average annual temperature of 15.4°C. We had never seen average temperatures of over 15°C prior to this. During July and August, temperatures reached around 40°C on several occasions.
- Throughout the vegetative cycle the vines were subject to hydric stress, apart from in June which was wetter than usual with 80mm of rainfall. The young vines on gravel soils in particular suffered producing little vine wood and small berries.

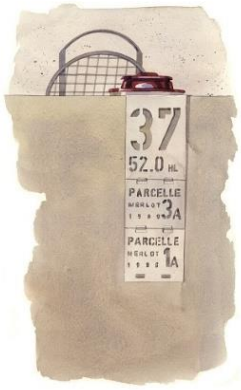


### GROWING SEASON



- In our region bud burst is usual at the end of March.
- Mid flowering on 24 May is also common.
- Prolonged hot and dry weather promoted early ripening, from 23 July for the Merlot.
- But, of particular note, the continued hot and dry weather throughout the maturation process resulted in the first harvest ever to begin in August.
- **HARVEST:** from 29<sup>th</sup> August to 20<sup>th</sup> September.
- **YIELD:** 28,9 hL/ha

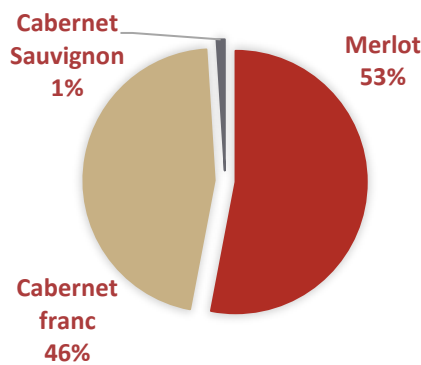
## VINIFICATION



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.

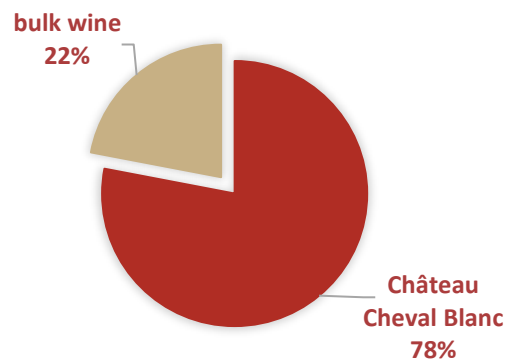
Château Cheval Blanc 2020 will age for 16 months with 100% new barrels.

## BLENDING



### **Château Cheval Blanc 2022**

Estimated 80 000 bottles  
Bottling planned in 2024



### 2022 wine proportion

## TASTING NOTES

### *Château Cheval Blanc 2022*

A very expressive, intense and complex nose characterises this sunny vintage. The fresh, floral notes of the Cabernet impact significantly on the expression of the wine.

The sunny nature of the vintage is beautifully expressed on the palate with a full, generous attack. The powerful, precise tannins are perfectly integrated and harmonious on the rich and silky mid-palate. The mouthfeel is stunning with its completeness, balance and freshness.

## VIDEO OF THE VINTAGE PRESENTATION

<https://youtu.be/8HqDSVFqKas>

