

LE PETIT CHEVAL BLANC 2023



IN THE VINEYARD

The 2023 vintage didn't suffer from any extreme weather conditions. 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 climate change that has been observed over the last few vintages.

This contributed to an early harvest, which began on 23 August and took place in a concentrated period until August 29th. The heatwaves at the end of August therefore coincided with the harvest.

Slight leaf thinning in the rising sun homogenises the ripening process, and inhibits 'varietal' or 'thiol' notes, sometimes attributed to Sauvignon Blanc, giving rise to floral, fruity and mineral juices.

IN THE CELLAR

At the end of pressing, the lightly settled grape musts ferment in demi-muids (600L), foudres (15hL) and wooden vats (15, 20, 25 and 30hL). After vinification, the rhythm of stirring, initially on a daily basis, decreases according to the team's tastings.

The wines blended in February continue to age for 18 months. Then they are racked into vats for massing, stabilisation, fining and clarification, and are finally bottled on May.

KEY INFORMATION

- Blend: 73 % sauvignon blanc, 27 % sémillon
- Yield: 52 hL/ha
- Ageing: 18 months
- Bottled on: May 27th 2025
- Production : 34 141 bottles and 813 magnums
- Alcohol content: 13,5°

