

Le Petit Cheval Blanc 2019

CSPC# 881228

750mlx6

13.0% alc./vol.

Grape Variety

79% Sauvignon Blanc, 21% Semillon

Appellation

St. Emilion

Classification

Bordeaux Blanc

Website

<https://www.chateau-cheval-blanc.com/en/vintages/>

Watch

<https://www.youtube.com/watch?v=HjNnOdTiQus>

General Info

The story of Petit Cheval Blanc began in 2006, when Château Cheval Blanc acquired Château La Tour du Pin, an eight-hectare vineyard producing red wine under the Saint-Émilion Grand Cru appellation. Part of the terroir offered fine potential for white wine, and so the decision was taken to convert it: this would become the birthplace of a white Bordeaux.

The former La Tour du Pin vineyard underwent a profound restructuring. Implementing such an ambitious project was lengthy and complex, in order to answer the question: if Cheval Blanc were a white wine, what would it be? The ultimate goal was to create a wine respecting the six fundamental qualities of Cheval Blanc: freshness, complexity, potential for aging, depth, length and purity. Five vintages were produced yet never released, constituting necessary steps along the path to excellence.

Le Petit Cheval will be sold as a generic AOC white Bordeaux Blanc because AOC law does not allow white wine grapes in Saint Emilion. According to Pierre-Olivier Clouet, the Technical Director of Cheval Blanc who spearheaded the project, the wine reminds him in some ways of a great Sancerre from the Loire Valley.

Cheval Blanc also maintains an interest in the Mendoza region of Argentina where they produce the wine Cheval des Andes.

Winemakers

Pierre-Olivier Clouet - technical director

Vintage

The first three months of the year, as well as the month of May, are relatively mild and drier than normal. April and June are marked by significant rainfall. If the summer was dry, July was punctuated by peaks of heat alternating with saving rainy episodes for the vineyard. The mild and dry conditions at the beginning of September favored optimal ripening. Throughout the year, the vegetative cycle is particularly homogeneous. The grapes harvested in very good conditions give birth to floral, fruity and mineral juices.

Vineyards

Located on the edge of Pomerol, the vineyard has a very particular terroir. The vineyard is characterized by a combination of clay and sandy soils planted with Produced under the Bordeaux Blancs Secs appellation, Le Petit Cheval is the result of an adventure and a challenge that Château Cheval Blanc launched more than 10 years ago: that of producing a very great white wine on a terroir historically renowned for its red wines. If the initial idea was to produce a wine intended for an exclusively family and friendly production, very quickly, that of making a very great wine was obvious. Embodying in essence the identity of Cheval Blanc, Le Petit Cheval Blanc enjoys a plot that is entirely dedicated to it. This 6.6-hectare vineyard was formerly that of the Tour du Pin. Benefiting from its own vinification and aging tool, Le Petit Cheval Blanc is thus assembled from a mosaic of 13 different plots combining vines planted on sandy soils and clay soils.

Harvest

The harvest was drawn out, lasting from 3-10 September. The grapes reached optimum ripeness thanks to the dry summer weather and the good weather conditions at the end of the season. This meant that each plot could be picked just as it reached perfect maturity. Overall, the harvest was extremely healthy.



Vinification/ Maturation	Pressing and light settling precedes fermentation in demi-muids (600L), tuns (15hL) and wooden vats (15, 20, 25 and 30 hL). Following the vinification, the first daily bâtonnage gradually decrease according to the tastings carried out by the team. Following the assembly carried out in February, the wines are aged for 18 months before being racked, stabilized, fined, then clarified and bottled.
Tasting Notes	"The colour is bright, limpid, brilliant, a beautiful yellow-green. The first nose, subtle and delicate, is mainly dominated by notes of flowers, acacia and lime tree. By airing it, the bouquet becomes more complex and develops various aromatic families, citrus fruits, white-fleshed fruits such as peach, pear or apricot, and mineral notes, with an aromatic intensity that gradually becomes more refined. The attack on the palate is fresh and straightforward thanks to a beautiful acidity that guides the tasting. The density, fat and volume are slowly built up on the mid-palate. The finish, very long and elegant, is enhanced by the beautiful bitters, now the signature of this Petit Cheval white wine."
Serve with	Goes well with appetizer course of shellfish, oysters (especially), or cheese and fruit. Chateau Cheval Blanc is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms, and pasta.
Production	2,880 cases made.
Cellaring	Drink now till 2025
Scores/Awards	92 points - James Molesworth, Wine Spectator - Web Only 2022 94 points - Jane Anson, Decanter.com - January 2020 94 points - Jean Marc Quarin (score only) - January 2020
Reviews	<i>"Bright and pure, with white peach, Key lime, verbena and tarragon accents that marry well, finishing with a suave and lingering feel. Distinctive and alluring in the end. Sauvignon Blanc and Sémillon. Drink now through 2025."</i> - JM, Wine Spectator <i>"Love this wine, and it has taken a leap in depth and character since the addition of Sémillon as of the 2018 vintage. Fleshy citrus comes through in the rich texture and a contrasting scrape of fresh acidities pulls everything in. Gooseberry and lime zest flavours pick up the pace with a bright Sauvignon Blanc character, all balanced out by the steady hand of Sémillon. A clean finish, this is an excellent vintage of this wine."</i> - JA, Decanter.com
