

## Le Petit Cheval Blanc 2020

CSPC# 845039

750mlx3

13.0% alc./vol.

### Grape Variety

82% Sauvignon Blanc, 18% 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 trimester saw above-normal temperatures, which led to the earliest budburst this young vineyard has ever seen, on March 19th for the Semillon and March 21st for the Sauvignon. Flowering and veraison were extremely rapid (1 week for flowering and 8 days for veraison) and very homogeneous. Water stress appeared in mid-July, remaining moderate until the harvest. The harvest, which was very early, took place from August 19th to 24th, with good health grapes

### 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.

For more than 10 years, Château Cheval Blanc has challenged itself to produce a great white wine on this small 6.6 hectares vineyard nested in the parcels of its elder. A genuine variation, in white, of the identity of Cheval Blanc, this wine is a blend of some 12 different plots, on sandy and clay soils, where 80% sauvignon blanc and 20% sémillon fit perfectly.

### Harvest

The harvest, which was very early, took place from August 19th to 24th, with good health grapes

### 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** A particularly successful vintage for Le Petit Cheval Blanc, with bergamot, citrus, slightly grapefruit, fruity touches of pear, white flesh fruit. Freshness and a mineral note that probably comes from the ageing in large vessels. The nose is bright, fresh, precise, and clean. The palate is vibrant, with a beautiful attack, freshness, tension, a relatively strong acidity, salinity, and nice bitters that lengthen the mouth, and which compose with a beautiful volume, wide, creamy. A very nice balance for a wine that is already accessible, from its youngest age.

**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** 2,242 cases made.

**Cellaring** Drink now till 2035

**Scores/Awards** **92 points** - James Molesworth, Wine Spectator - March 2023

**Reviews** *"Fresh, with a mix of white asparagus, oyster shell, white peach, and fleur de sel. Very pure, sneaky long finish. Sauvignon Blanc and Sémillon. Drink now through 2025. 2,242 cases made."*  
- JM, Wine Spectator

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