

CHÂTEAU CHEVAL BLANC

2020



*Château Cheval Blanc
Fonds-vin & Clos
06 - 11 - 18
F. Marone*

>

2020 was an extreme vintage with a very dry summer and a really hot autumn.

The wines reflect perfectly these climatic conditions, with an intense, ripe nose and a powerful, dense tannic structure.

Climatic conditions

2020 begins with rather dry January and February. March is rainy during the first decade and surprisingly mild between the 18th and 24th. April, May and June are temperate and rainy until June 20.

After this date and until the harvest, the weather is extremely dry (except the week of August 15th, 125 mm of rain) and very hot, with excessive temperatures, regularly approaching 35°C/37°C.

The month of September continues with this summer dynamic, particularly with hot temperatures.

Over the fifteen days of harvest, 10 days register 30°C.

In brief, 2020 will remain one of the hottest years recorded since 1994.

Water levels

2020 is a year of contrasts: rainy until June 20th, then, and until the end of the harvest, an extremely dry and hot weather persists, generating a huge constraint in the vineyard. Particularly on the gravelly soils, where the water deficit is intense, especially on the young vines. On August 31st, 2020 presented the most deficient water balance ever recorded at Cheval Blanc.

Cycle in the vineyard

2020 is an early vintage from bud break (March 22nd-23rd, depending on the grape variety) to harvest (from September 3rd to 23rd). The mild month of March stimulated a rapid bud-break. Mid-flowering was recorded on May 21st, and mid-veraison on July 19th for the merlot and August 2nd for the cabernet franc. The grapes were homogeneous with little difference in maturity within the plot.

Although the pressure of mildew was strong at the beginning of the vegetative cycle, the dry and hot weather conditions gradually neutralised it.



CHEVAL BLANC 2020

The aromas are typical of a warm vintage. Black fruit mingles with notes of garrigue and pepper. The minty freshness holds the aromatic ensemble well.

The attack is opulent. The power and density of the wine are remarkable, and the mouth lingers thanks to a rich and full tannin structure. The wine lengthens as it tightens to an impressive finish.

Blend: merlot 65%
cabernet franc 30%
cabernet sauvignon 5%



LE PETIT CHEVAL 2020

The nose fully expresses flowers and red fruit. The freshness surprises.

The attack, frank and chiselled, is immediately followed by a tender, unctuous mid-palate where the enveloping tannins lead the wine to a juicy and crunchy finish. The aromatic persistence of the wine is fruity and complex.

Blend: merlot 41%
cabernet franc 59%

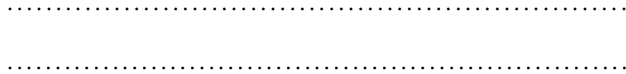




QUINAULT L'ENCLOS 2020

The colour grows with purple reflections. The nose expresses a lovely black, ripe fruitiness where balsamic and tobacco notes mingle with a liquorice freshness. The ample and fruity attack continues on a tender mid-palate of medium constitution. The tannins then gradually tighten up and firm up the texture in the mouth.

Blend: merlot 78%
cabernet franc 22%



CHÂTEAU CHEVAL BLANC
33330 SAINT-ÉMILION - FRANCE
TÉL : 33 (0)5 57 55 55 55
contact@chateau-chevalblanc.com