

CHÂTEAU CHEVAL BLANC

2025



Deux vieux pieds
de Cabernet Franc.
(1963)
Fin de floraison

Cheval Blanc
01-05-19
F. Moreau

IMPACTED BY VERY DRY CONDITIONS IN THE SUMMER, THE 2025 VINTAGE IS EXTREMELY CONCENTRATED, SURPRISINGLY FRESH AND PARTICULARLY WELL-BALANCED.

Climatic conditions

The 2025 vintage was marked by the very dry summer: In June and July right up to 19 August barely 40 mm of rain was registered, resulting in extreme hydric stress in the middle of the vegetative season. However, across the year, the total rainfall reached 670 mm – just below the average in Bordeaux.

The average temperature for the year (14.4°C) was lower than in 2022 and 2023, for example. It was the high temperature spikes which really affected the vintage. In June and again in August the peak temperatures soared. From 7-17 August, maximum temperatures exceeded 35°C, with the highest point reaching 41.6°C on 11 August – A temperature never seen before in the history of the climate records on the property.

Water regime

Water deficit began in the winter which wasn't wet enough to replenish the soils. Apart from in April (118 mm) there was very little rainfall until 20 August. Gravel soils in particular are susceptible to a lack of water, so a large part of the harvest was sacrificed to limit defoliation and ensure the remaining grapes ripened properly.

Cycle of the vine

After budburst at the usual time around 27 March, mid-flowering around 25 May was within the norms. Dry and hot conditions in the summer accelerated the ripening process which began on 28 July leading to a very early harvest between 1 and 18 September.

Health and quality of the grapes

Thanks to the hot and dry summer the health of the grapes was excellent throughout the harvest. Significant rainfall from 20 August had a very positive effect on the phenolic maturity of the skins and on the analytic balance of the grapes. The dry summer and hydric stress of the young vines resulted in historically low yields (15 hL/ha) with very small berries, thick skins and low levels of juice. The juice was exceptionally concentrated with promising aromatic expression.

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*The hydric stress in 2025 reduced the volumes
but shaped the raw material.*

*The balance is precise, the concentration remarkable:
We found the substance of a very great Cheval Blanc.*

*Whilst the old plots of Cabernet franc contributed
to its power and concentration, the young vines were
vital for the freshness and brightness of the vintage.*

*Confronted by more and more frequent climatic extremes,
this vintage reassures us about the agronomic choices
made in order to bolster the resilience of our vineyard.*

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Pierre-Olivier Clouet



CHÂTEAU CHEVAL BLANC 2025

BLEND

Merlot 51%

Cabernet franc 45%

Cabernet Sauvignon 4%

Alcohol 12.7% vol | pH 3.76 | AT 2.76

CHÂTEAU QUINAULT L'ENCLOS 2025

BLEND

Merlot 62%

Cabernet franc 19%

Cabernet Sauvignon 19%

Alcohol 13% vol | pH 3.7 | AT 3.17

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