

CHÂTEAU CHEVAL BLANC

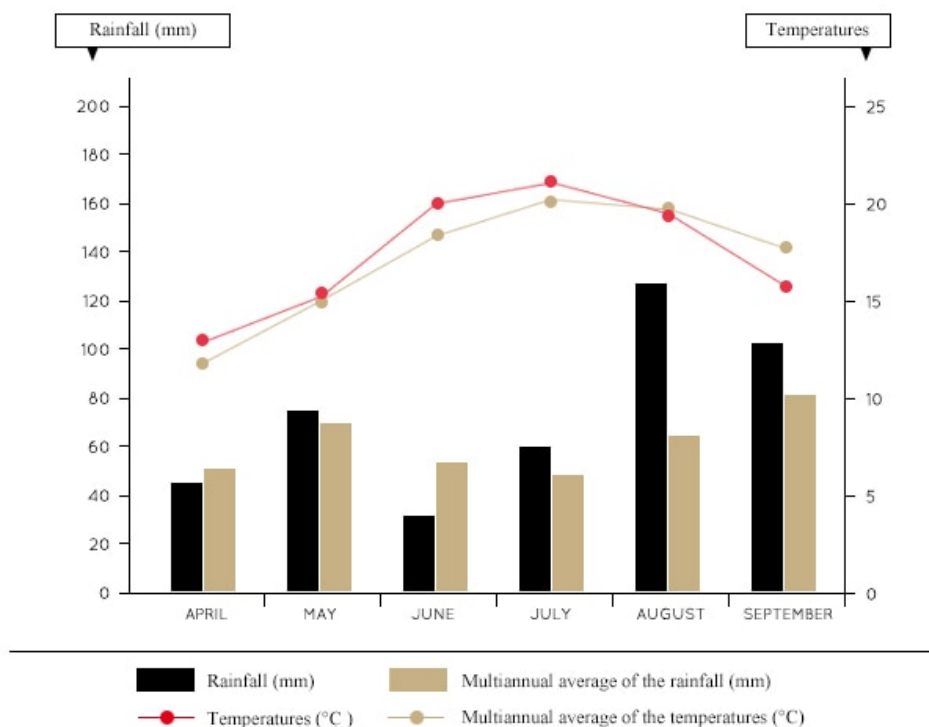
1996

The 1996 is strongly marked by Cabernet Franc and features good concentration as well as great aromatic complexity. It is gaining much substance with age.

TEMPERATURES AND RAINFALL

April and May were slightly warmer than usual, with average rainfall. The weather in June started out fine, but was much cooler in the last ten days of the month. There was little rain on the whole. The first ten days of July were cool and very wet. However, this month was very hot and dry thereafter. Temperatures were very close to average in August, but with a great deal of rain. The weather was beautiful and dry at the very end of the month, but a cool period then set in. Early September was dry and fine, with bright sunshine, however it remained relatively cool, with northerly and easterly winds. Maximum temperatures were very pleasant and close to average, but night-time ones were colder than usual. This locked in freshness and led to good, but not excessive ripening. Uncertain weather arrived on the 25th of September, with storms lasting until the 5th of October.

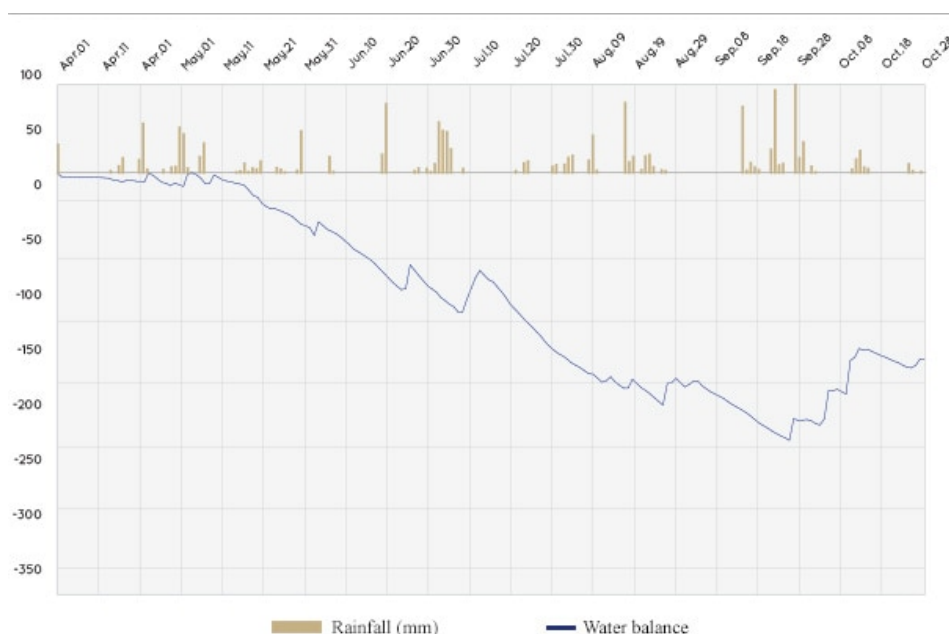
1996 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



WATER BALANCE

In order to grow well, the vine needs for water stress to set in slowly so the grapes to ripen well and become concentrated. Water stress was very marked in 1996, despite regular and even heavy showers in August.

1996 WATER BALANCE



GROWING SEASON

On the whole, it can be said that this was a late-ripening vintage since most stages of phenological maturity occurred after physiological maturity. The growth cycle slowed down after bud break, which took place on the 8th of April for both Merlot and Cabernet Franc – 11 days later than usual for Merlot and 6 days later than usual for Cabernet Franc. Flowering and véraison were also later than average. The harvest, on the other hand, was in keeping with the usual dates, starting on the 23rd of September for Merlot and finishing on the 4th of October for Cabernet Franc.

Phenological stage	Merlot 1996	Average 1994-2014	Cabernet franc 1996	Average 1994-2014
Bud break	April, 8th	March, 28th	April, 8th	April, 2nd
Flowering	June, 5th	May, 30th	June, 6th	June, 1st
Véraison	August, 7th	August, 2nd	August, 12th	August, 8th
Beginning of the Harvest	September, 23rd	September, 19th	September, 28th	September, 27th

Phenological stage	Merlot 1996	Average 1994-2014	Cabernet franc 1996	Average 1994-2014
End of the Harvest	September, 28th	September, 27th	October, 4th	October, 5th
Number of days between...				
Bud break and Flowering	59 days	63 days	60 days	60 days
Flowering and Véraison	64 days	64 days	68 days	68 days
Véraison and Harvest	48 days	48 days	48 days	50 days

RIPENING AND YIELDS

Despite the heavy rains in August, the weight of the berries was not particularly great. In fact, Cabernet Franc grapes were more concentrated than usual. The quality of Merlot was uneven, but first-class fruit was picked on the 23rd and 24th of September. Cabernet Franc was harvested from the 28th of September to the 4th of October. Quality was excellent. The grapes had average sugar levels, but were rich in phenolic compounds. They showed fairly strong acidity, with marked malic acid.

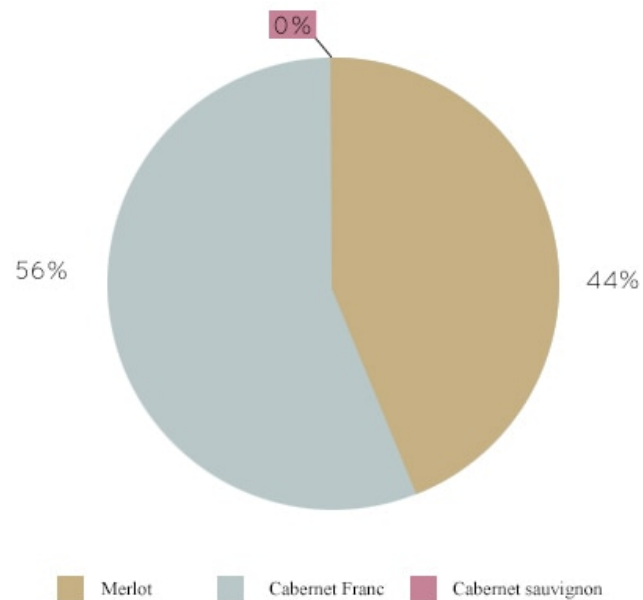
1996 yields (hl/ha)		Average from 1996 to 2014
Merlot	42.0	38.9
Cabernet franc	41.9	34.2

CELLAR WORK

Consisting of 17% press wine, 1996 Cheval Blanc was aged in 100% new oak barrels.

BLENDING

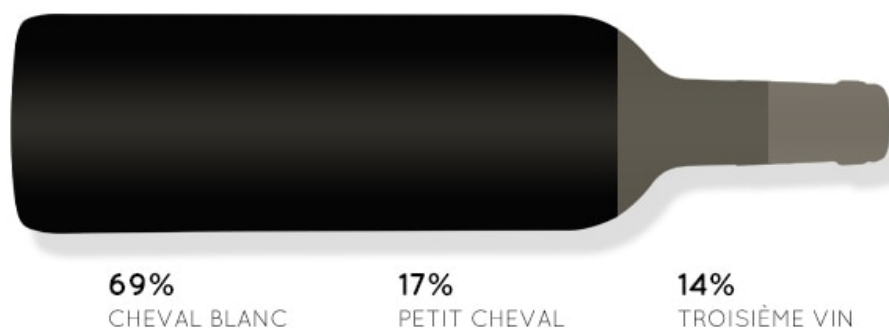
1996 CHÂTEAU CHEVAL BLANC BLENDING



1996 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 1996 CHATEAU CHEVAL BLANC BOTTLE SIZES



Degree of alcohol	13
Total acidity (g H ² SO ₄ /L)	3.49
Volatile acidity (g H ² SO ₄ /L)	0.72
pH	3.24
Total SO ₂ (mg/L)	108
Reducing sugar content (g/L)	1.0
IPT (DO280)	-