

CHÂTEAU CHEVAL BLANC

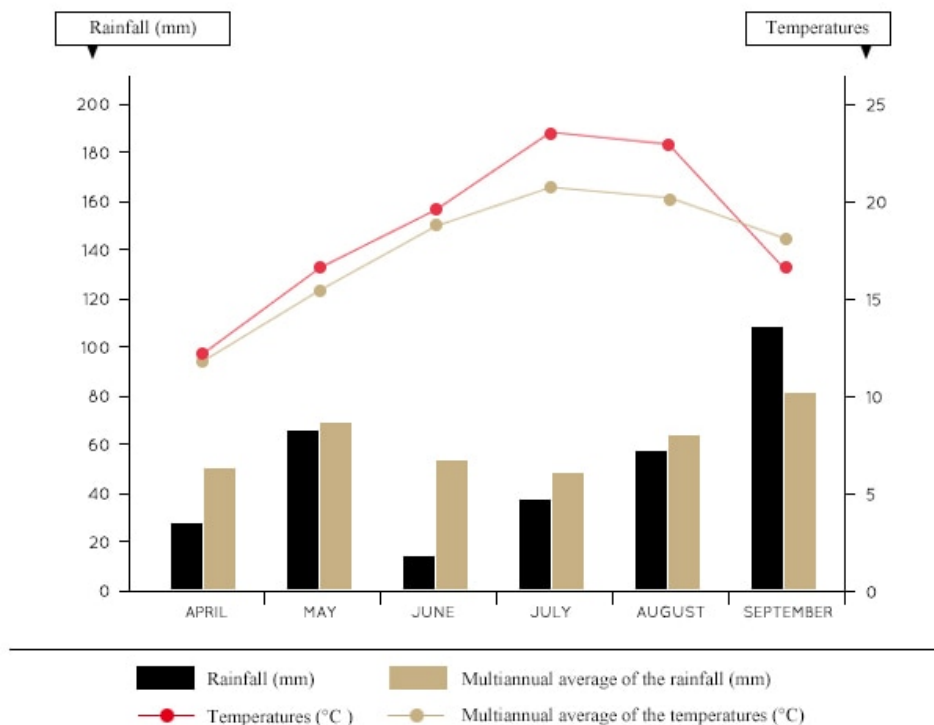
1995

1995 was a warm and early-maturing year. September was cool and fairly rainy. This is a very good vintage at Cheval Blanc, with great balance and a complex, delicious flavour that still needs time to reach its peak.

TEMPERATURES AND RAINFALL

This was an especially warm year, with an average temperature of 14.1°C, i.e. 1.3°C less than average. After a dry, mild spring, there was a heatwave in summer with record highs in July and August. There had been nothing like it for 45 years. There was little rain from June to August at Cheval Blanc, although there were wide disparities in Bordeaux: drought conditions in Pauillac, but above-average rainfall on the Saint Emilion plateau. The early part of September was cold and wet, but the rain stopped during the last 10 days of the month. The fine weather then lasted until the end of October.

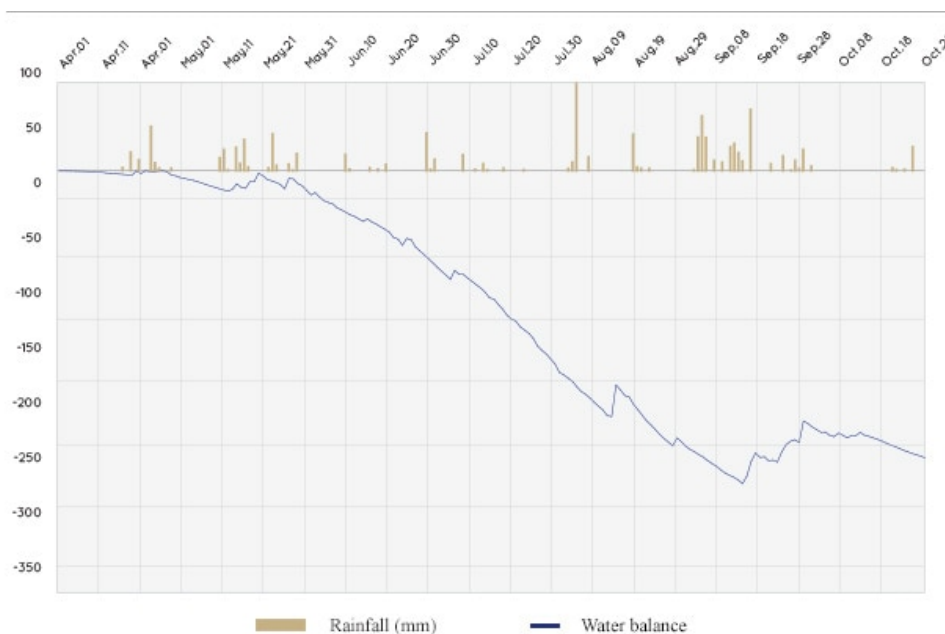
1995 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



WATER BALANCE

Limited precipitation in June, July and August were conducive to marked water stress, which was beneficial to ripening.

1995 WATER BALANCE



GROWING SEASON

Thanks to great weather, the growing season started early. Bud break took place about the 28th of March, with little difference between Merlot and Cabernet Franc. Mid-flowering occurred on the 1st of June. Véraison was observed in Merlot on the 4th of August and in Cabernet Franc on the 12th of that month. The weather was beautiful during the harvest, which lasted from the 15th to the 28th of September. In the previous 50 years, only the 1989 and 1990 vintages were picked earlier at Cheval Blanc. The grapes were in remarkably fine condition.

Phenological stage	Merlot 1995	Average 1994-2014	Cabernet franc 1995	Average 1994-2014
Bud break	March, 27th	March, 28th	March, 29th	2 avril
Flowering	June, 1st	May, 30th	June, 1st	June, 1st
Véraison	August, 4th	August, 2nd	August, 12th	August, 8th
Beginning of the Harvest	September, 15th	September, 19th		September, 27th

Phenological stage	Merlot 1995	Average 1994-2014	Cabernet franc 1995	Average 1994-2014
End of the Harvest		September, 27th	September, 28th	October, 5th
Number of days between ...				
Bud break and Flowering	66 days	63 days	64 days	60 days
Flowering and Véraison	64 days	64 days	72 days	68 days
Véraison and Harvest	43 days	48 days	41 days	50 days

RIPENING AND YIELDS

The grapes had the concentration found in warm, dry years: high levels of sugar and phenolic compounds, and lower acidity than the ten-year average. The crop was larger than usual.

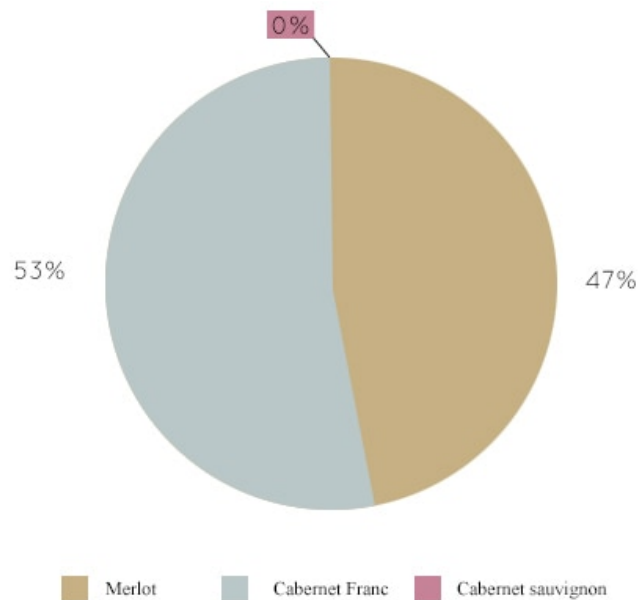
1995 yield (hl/ha)	verage yield: 1946 to 2014
44.7	33.9

CELLAR WORK

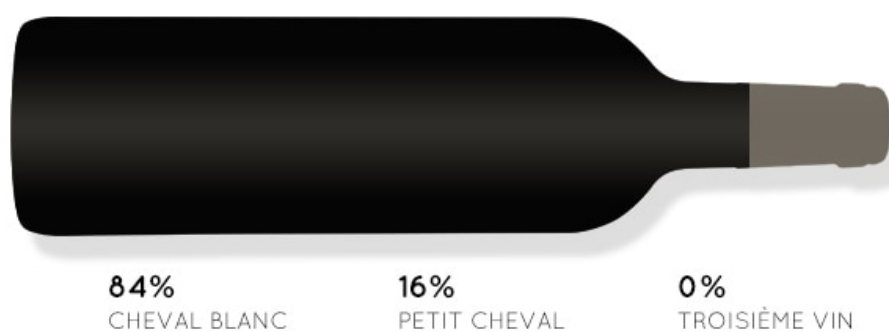
Cheval Blanc did not bleed wine from any of the fermentation vats, nor chaptalise.
1995 Cheval Blanc contains no press wine and was entirely aged in new oak barrels.

BLENDING

1995 CHEVAL BLANC BLENDING



1995 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



Degree of alcohol	13
Total acidity (g H ² SO ₄ /L)	3.37
Volatile acidity (g H ² SO ₄ /L)	0.56
pH	3,84
Total SO ₂ (mg/L)	120
Reducing sugar content (g/L)	1.2
IPT (DO280)	60