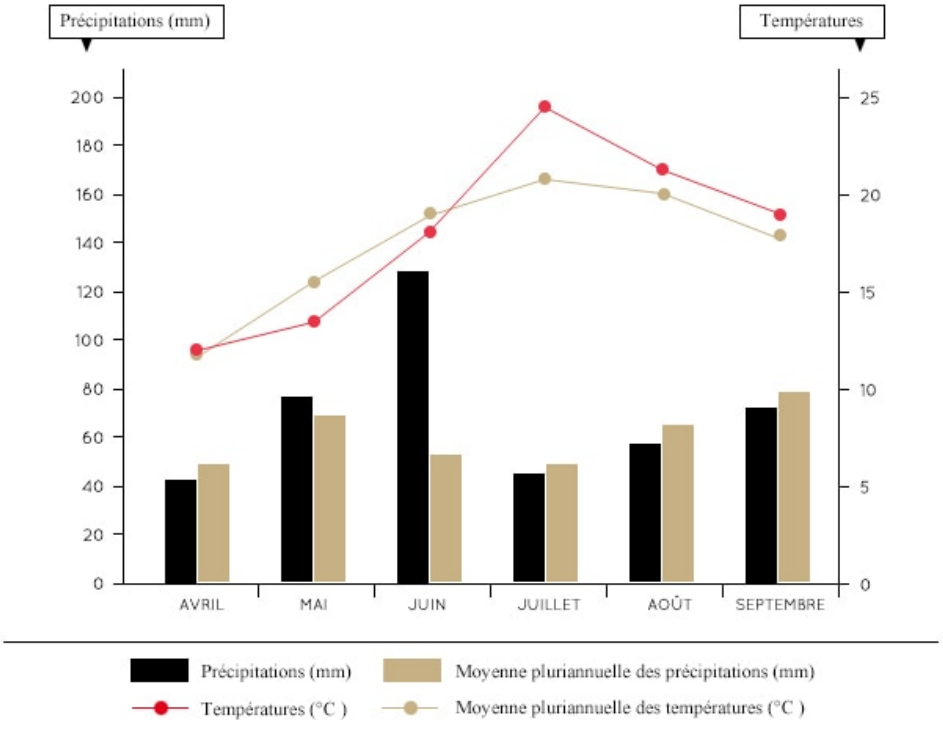
CHÂTEAU CHEVAL BLANC

2013 mainly featured a rainy June which disturbed flowering and a hot and dry summer. Thanks to a historically low yield in volumes, 2013 Petit Cheval is pleasantly straightforward and fresh.

TEMPERATURES AND RAINFALL

After an April with temperatures close to normal values, May and June were exceptionnally cool and damp with a significant lack of sunshine. July saw the beginning of a very hot and dry period, but the end of the month was punctuated by violent storms – for example, 37 mm of rain was recorded on July 27. The hail spared Cheval Blanc, however. Early August was marked by a period of inclement weather with a particularly violent storm on 2 August which, as you know, destroyed several thousand hectares of Bordeaux vineyards. However, once again Cheval Blanc was spared. A spell of hot, dry and sunny weather settled in from 8 August to 5 September.
September featured several days of quite heavy rain, but the total amount of rainfall remained close to normal values. Early October was mild and very damp.

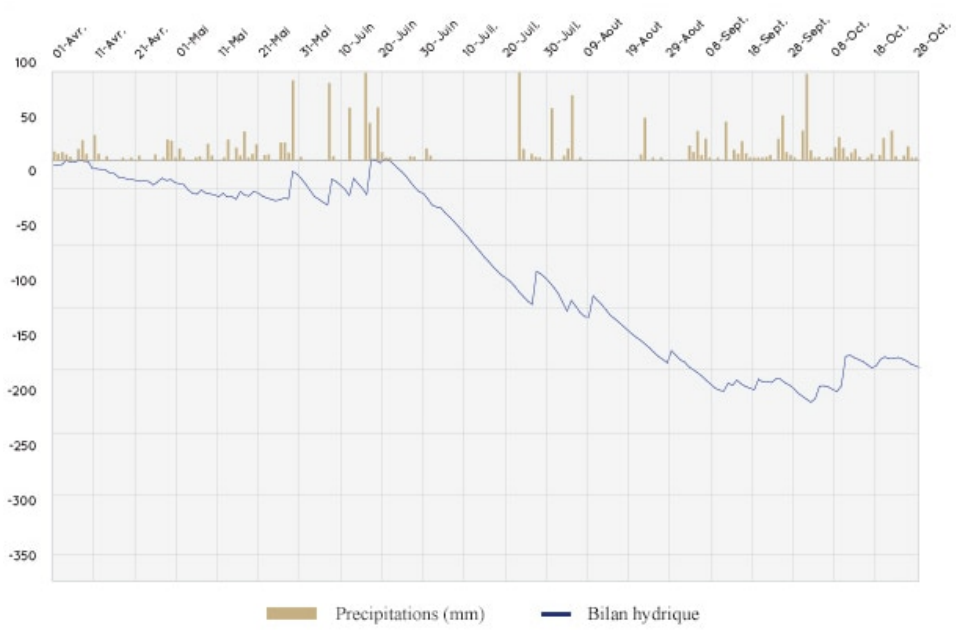
2013 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



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. The spring was wet and kept the water stress from setting in until July. A spell of dry weather settled in from 8 August to 5 September, which increased the water stress on clay and on gravel soils, but not on sandy soils. 58mm of rainfall were measured during the harvest between 30th September and 15th October.

2013 WATER BALANCE



GROWING SEASON

The cool, rainy spring held back vine phenology. This delay amounted to approximately a week at budburst, and more than two weeks at flowering, which took place in cool and particularly damp weather. Significant coulure was observed in both Merlot and in old Cabernet Franc plots. Branch growth continued until late in the season, ending in early September for gravel and clay soils and not until late September or early October for sandy soils.
Mildew pressure was high throughout the season, including in August. At harvest time, the mild but damp weather produced botrytis pressure.

Phenological stage	Merlot 2013	Average 1994-2014	Cabernet franc 2013	Average 1994-2014
Bud break	April, 5th	March, 28th	April, 12th	April, 2nd
Flowering	June, 13th	May, 30th	June, 16th	June, 1st

Phenological stage	Merlot 2013	Average 1994-2014	Cabernet franc 2013	Average 1994-2014
Véraison	August, 17th	August, 2nd	August, 21th	August, 8th
Beginning of the Harvest	September, 30th	September, 19th	October, 3rd	September, 27th
End of the Harvest	October, 9th	September, 27th	October, 15th	October, 5th
Number of days between…				
Bud break and Flowering	69 days	63 days	65 days	60 days
Flowering and Véraison	65 days	64 days	66 days	68 days
Véraison and Harvest	45 days	48 days	43 days	50 days

Mildew pressure was high throughout the season, including in August. At harvest time, the mild but damp weather produced botrytis pressure.

RIPENING AND YIELDS

The hot weather in July and the dry period in late August did not speed up phenology, which was more than two weeks behind at mid-veraison. This made it the lastest veraison for 25 years. Harvesting took place from 30 September to 15 October. The choice of harvest date was a compromise between the desire to attain optimum ripeness and the requirement to ensure a good level of health. As a result, the ripening period – the number of days between mid-veraison and harvesting – was slightly shorter than the average over the last fifteen years.

2013 yields (hl/ha)		Average from 1996 to 2014
Merlot	23.0	38.9
Cabernet Franc	22.0	34.2

The yield for 2013 was very low (22hl/ha). The main reason for this was the high level of coulure, caused by adverse fertilization conditions at flowering. Significant sorting during the harvest also had a negative impaction the historically low volumes harvested.

CELLAR WORK

The wine underwent no saignée (bleeding from fermentation vats), and was not chaptalised. It contains no press wine and was entirely aged in new oak barrels for 15 months.

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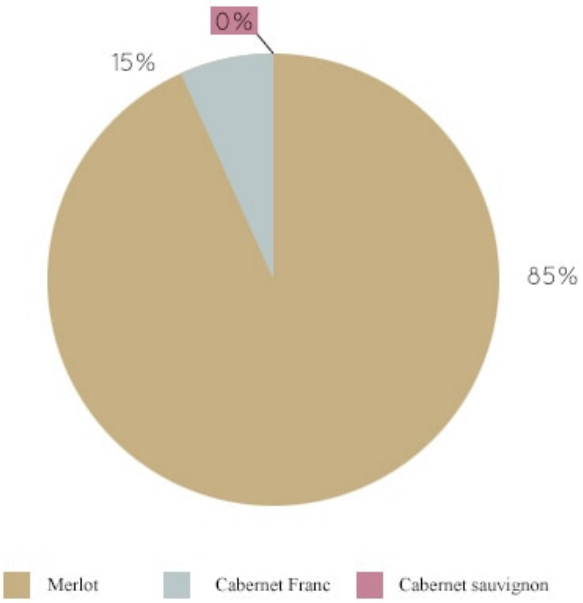
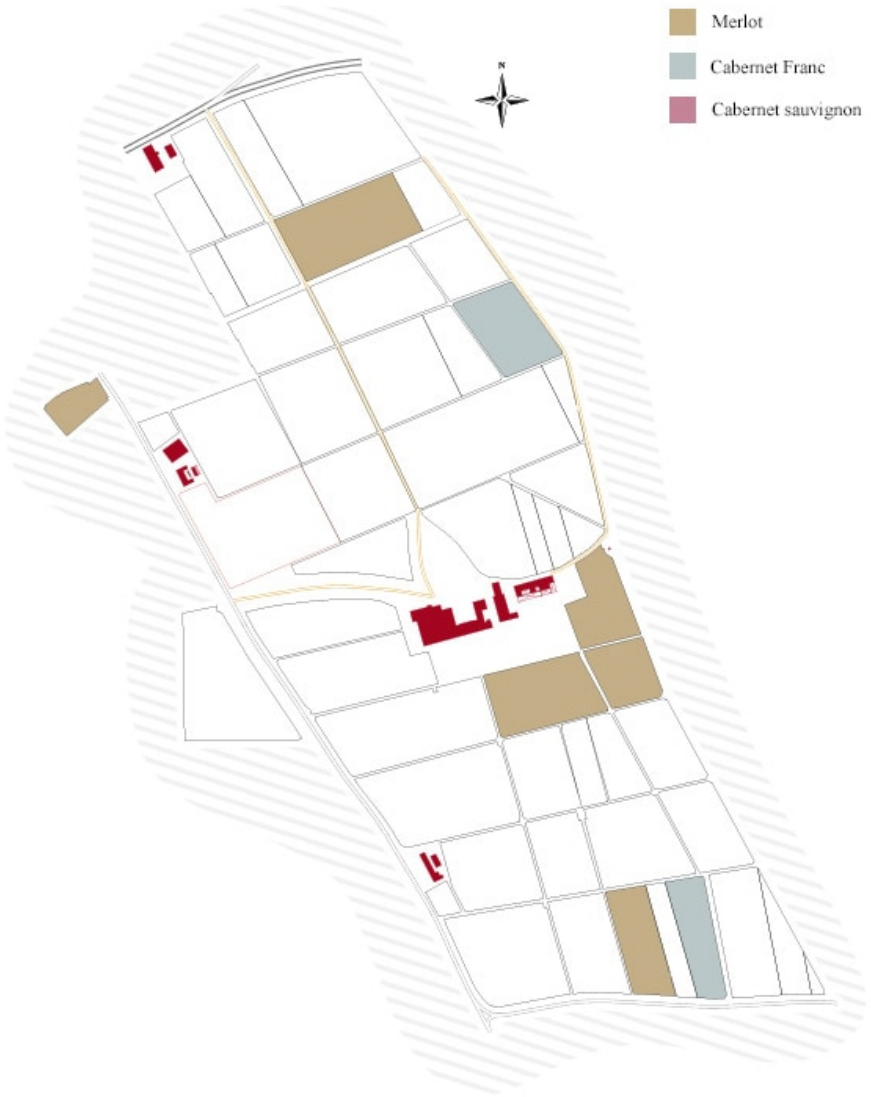
BLENDING

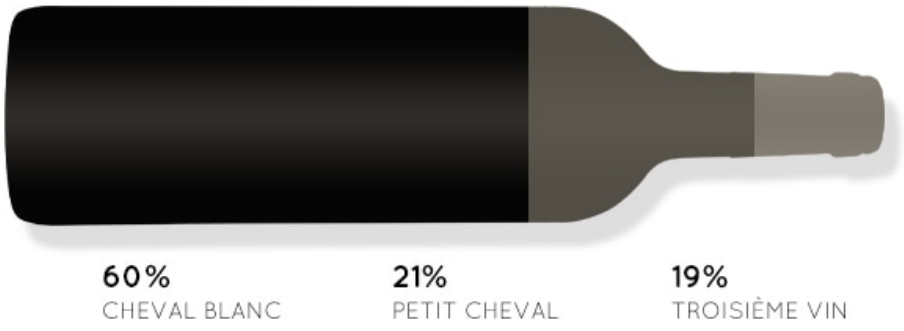
2013 PETIT CHEVAL BLANC BLENDING



PLOTS COMPOSING 2013 PETIT CHEVAL BLANC



2013 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 2013 PETIT CHATEAU CHEVAL BLANC BOTTLE SIZES

140	15 478	235	37	0	15	0	0	0	5
Demi-Bouteilles	Bouteilles	Magnums	Doubles-Magnums	Jéroboams	Impériales	Salmanazar	Balthazar	Nabucho donosors	Melchior

Degree of alcohol	13.10
Total acidity (g H^2 S04/L)	3.25
Volatile acidity (g H^2 SO4/L)	0.25
pH	3.59
Total SO2 (mg/L)	120
Reducing sugar content (g/L)	<2
IPT (DO280)	60