

CHÂTEAU CHEVAL BLANC

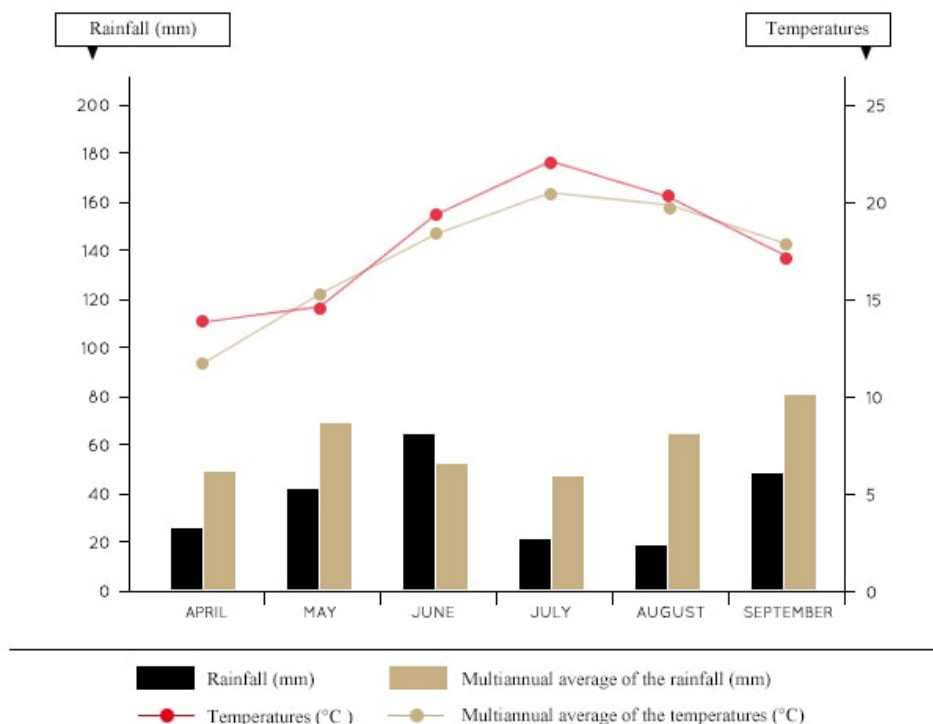
2010

2010 is an outstanding vintage. It was among the driest on record and cool evenings made it possible to pick grapes at optimum ripeness. The resulting wine combines concentration and finesse, and is perfectly balanced. When it reaches its peak, will it be even better than the illustrious 1947 Cheval Blanc?

TEMPERATURES AND RAINFALL

2010 was a very dry year, especially during the growing season. Winter was mild with average rainfall. Every month from April to the end of September had lower-than-average precipitation, except for June, when it rained slightly more than usual. Temperatures were close to the thirty year average, but lower than the fifteen-year one. 2010 can thus be considered a dry and relatively cool year. The weather was good during the harvest: cool, especially at night, and dry in late September, then mild with a few showers in the first two weeks of October.

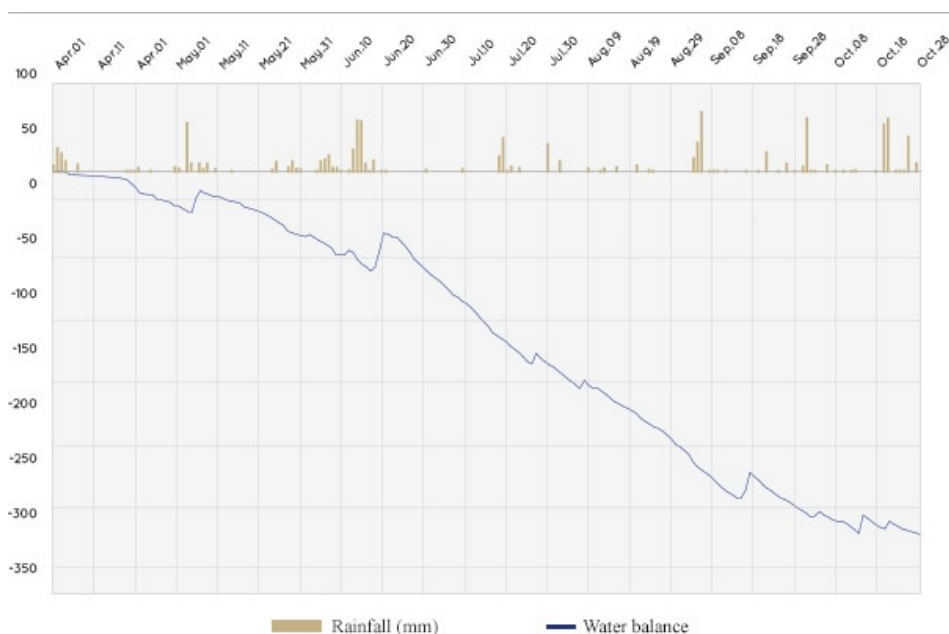
2010 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



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 lack of rain made for significant water stress in 2010. The water balance up until the 30th of September showed this to be the second driest year in half a century: only 2005 was drier. However, the vines did not react badly to this situation: on the one hand, because it occurred gradually and, on the one hand, because evaporation was not very great.

2010 WATER BALANCE



GROWING SEASON

Bud break was observed on the 8th of April for Merlot and the 13th of that month for Cabernet Franc. This was 10 days later than the usual dates. However, the vines made up for the delay by the time flowering occurred. Véraison took place in the first week of August, quite close to the average date. The first plots of Merlot were picked on the 20th of September, and Cabernet Franc was harvested between the 29th of September and the 14th of October. In order to pick each plot at the ideal moment, the harvest was spread out over 25 days. This was the longest ever recorded at Cheval Blanc.

The dry weather meant that vine diseases were only a minor issue. The major water stress slowed down vegetative growth - an essential factor for a great vintage. The weight of the berries was historically low, close to that in 2005 and a sure sign of concentration. The grapes were picked in fine, nearly perfect condition. A stable period of beautiful weather during the harvest meant that grapes in every part of the vineyard were fully ripe. The cool nights in September retained freshness and intrinsic aromatic expression.

Phenological stage	Merlot 2010	Average 1994-2014	Cabernet franc 2010	Average 1994-2014

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Bud break	April, 8th	March, 28th	April, 13th	April, 2nd
Flowering	June, 1st	May, 30th	June, 5th	June, 1st
Véraison	August, 3rd	August, 2nd	August, 9th	August, 8th
Beginning of the Harvest	September, 20th	September, 19th	September, 29th	September, 27th
End of the Harvest	October, 2nd	September, 27th	October, 14th	October, 5th
Number of days between...				
Bud break and Flowering	54 days	63 days	53 days	60 days
Flowering and Véraison	63 days	64 days	65 days	68 days
Véraison and Harvest	48 days	48 days	51 days	50 days

RIPENING AND YIELDS

Water stress was definitely a factor in concentration, but seeing as this occurred incrementally, the vines did not suffer unduly. The berries weighed very little, which accounted for lower-than-average yields. 2010 was not a warm year, and the wines are very fresh and remarkably aromatic. The combination of these three factors resulted in a great vintage.

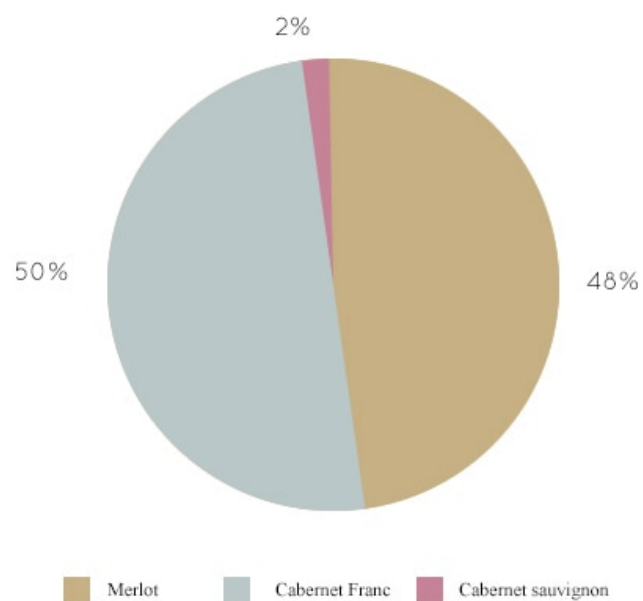
2010 yields (hl/ha)		Average from 1996 to 2014
Merlot	28.9	38.9
Cabernet Franc	30.3	34.2

CELLAR WORK

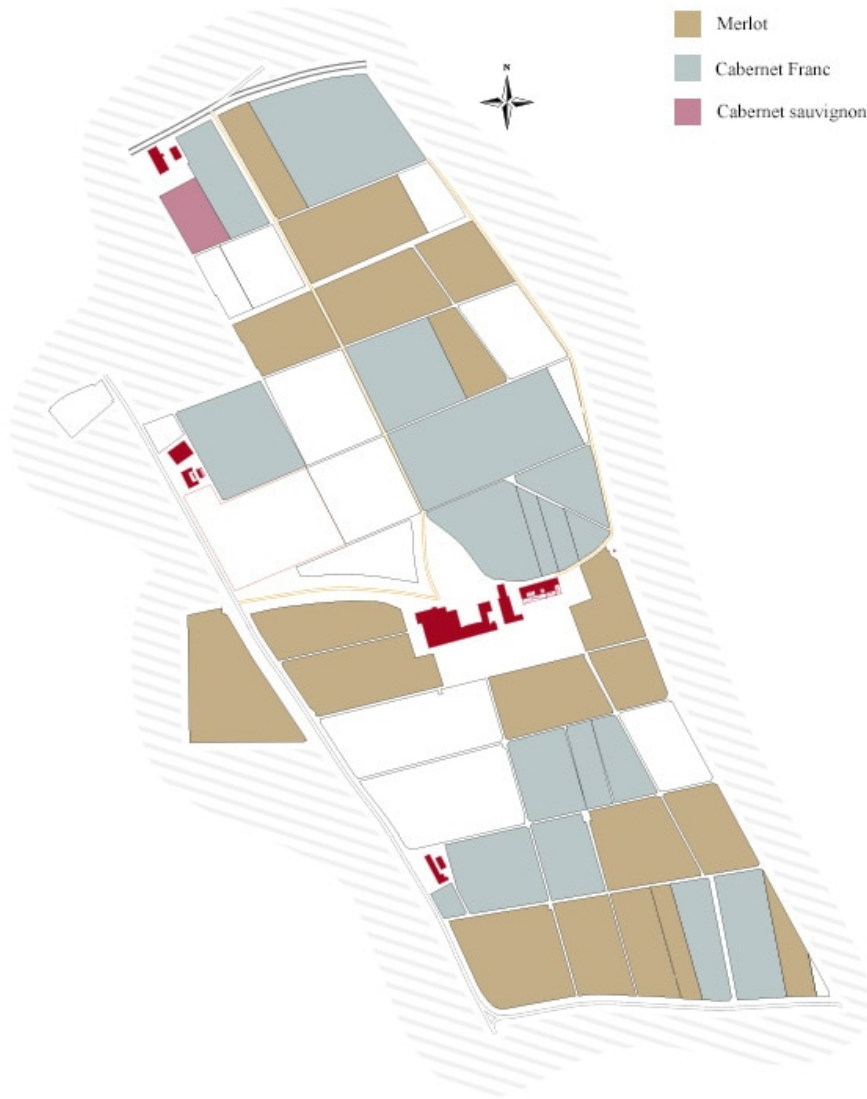
Cheval Blanc practised almost no saignées (bleeding from fermentation vats) or chaptalisation. 2010 Cheval Blanc contains 2% press wine and was entirely aged in new oak barrels for 18 months. Traditional fining with egg white was done in order to settle particles in suspension in barrel. Two egg whites per barrel were used. These were later eliminated by filtration.

BLENDING

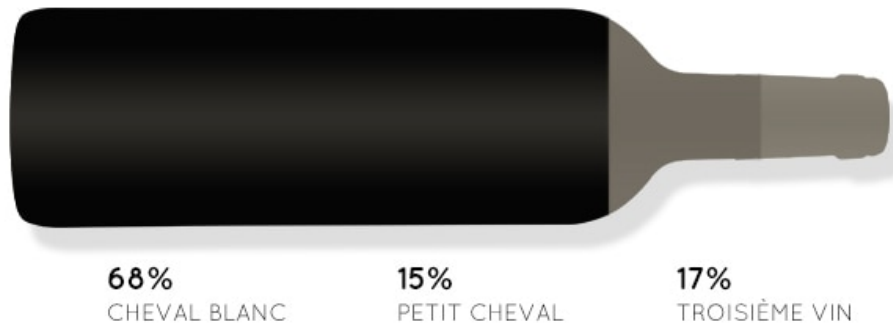
2010 CHÂTEAU CHEVAL BLANC BLENDING



PLOTS COMPOSING 2010 CHEVAL BLANC



2010 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 2010 CHATEAU CHEVAL BLANC BOTTLE SIZES



Degree of alcohol	14.5
Total acidity (g H ² SO ₄ /L)	3.0
Volatile acidity (g H ² SO ₄ /L)	0.43
pH	3.88
Total SO ₂ (mg/L)	99
Reducing sugar content (g/L)	1.9
IPT (DO280)	87