

CHÂTEAU CHEVAL BLANC

2009

2009 was a warm, dry year, but not to excess.

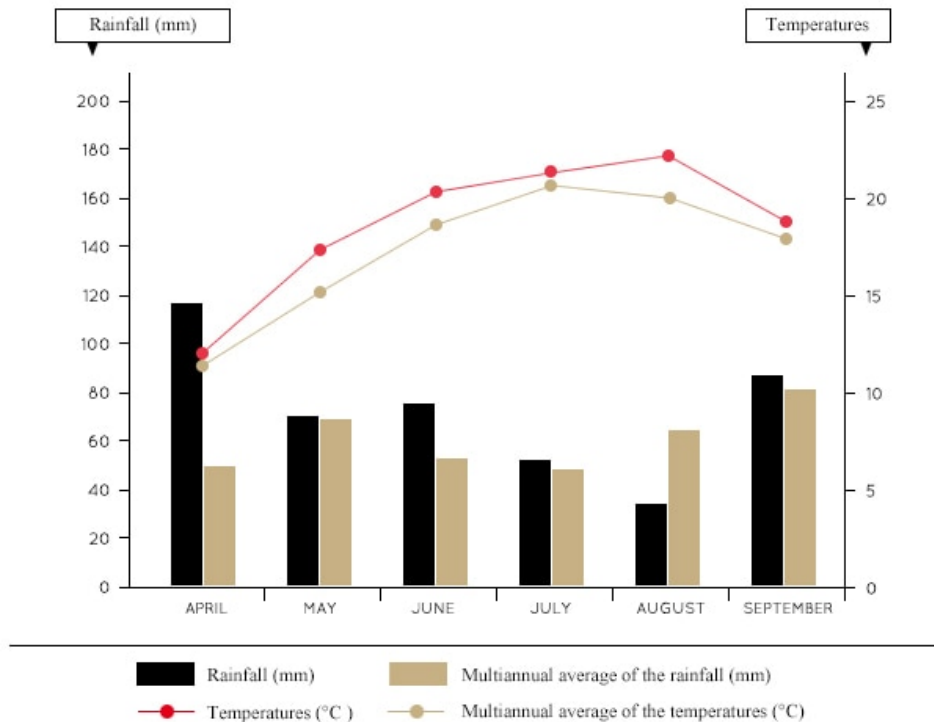
Wonderfully ripe grapes account for this very great vintage of Château Cheval Blanc which is tremendously smooth with impressive concentration and exuberant richness.

This wine leaves a strong impression and will continue to do so for many years.

TEMPERATURES AND RAINFALL

The beginning of the growing season, in April, was wet. However, summer was quite dry from mid-July to mid-September. After two days of rain on the 19th and 20th of September, a period of dry and remarkably stable weather set in and lasted until late October. Average temperatures throughout the growth cycle were slightly above-average. The months of June and August were fairly hot. Mild daytime weather in September alternated with remarkably cool nights.

2009 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION

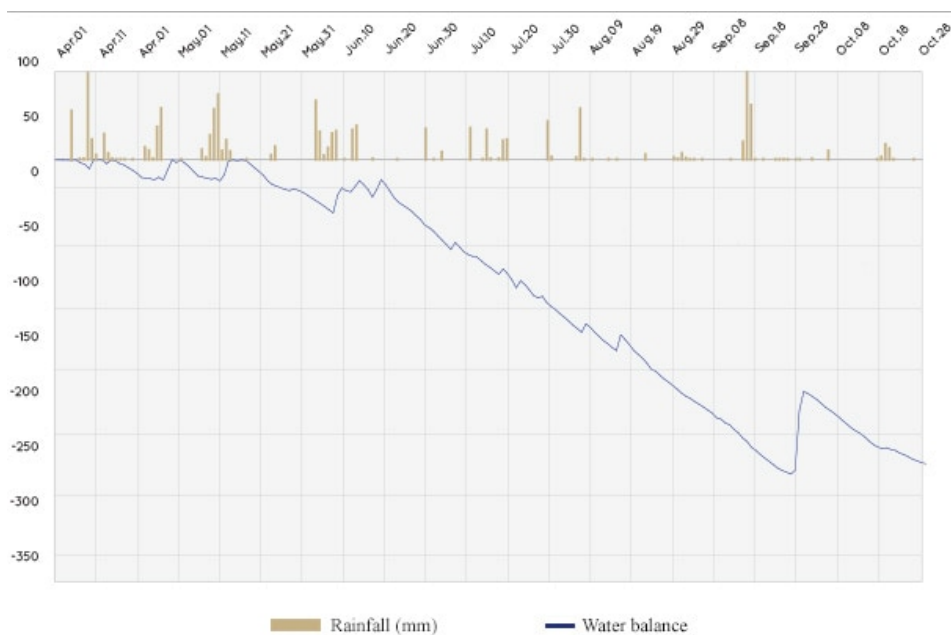


WATER BALANCE

In order to grow well, the vine needs for water stress to set in slowly so the grapes to ripen well and become concentrated. There were periods with significant water deficit in 2009 even though the level of precipitation throughout the growing season was greater than average. Temperatures were fairly high (but not excessively so), gradually increasing the water deficit by causing major transpiration in the vines.

Furthermore, a long dry period set in on the 10th of August, lasting until the 17th of September. There was a great deal of water stress early on in plots with gravelly soil, but this was later-occurring and more moderate in other types of soil. This water stress reduced the size of the berries and made for an early stop to vegetative growth – and thus an early start to ripening. It also blocked ripening in certain plots of young vines whose root system was insufficiently developed.

2009 WATER BALANCE



GROWING SEASON

Bud break took place in the last week in March for Merlot and early April for Cabernet Franc. This was slightly later than usual. However, the vines made up for the delay by the time flowering occurred. *Véraison* took place in the first week of August. The first plots of Merlot were picked on the 15th of September, and Cabernet Franc was harvested between 28th of September and the 7th of October. Variable weather early in the season called for careful attention to fight an outbreak of mildew. The attack receded when dry weather came in July. Water stress slowed down vegetative growth and limited the size of the grapes: two essential factors for a great vintage. Bunch thinning during *véraison* (colour change) helped to even out ripening. The grapes were picked in fine, nearly perfect condition. The beautiful, very stable weather during the harvest (15th of September to the 7th of October) meant that fruit in every plot was at just the right degree of ripeness, without a trace of grey rot.

Phenological stage	Merlot 2009	Average 1994-2014	Cabernet franc 2009	Average 1994-2014
Bud break	March, 31st	March, 28th	April, 4th	April, 2nd
Flowering	May, 30th	May, 30th	June, 1st	June, 1st
Véraison	August, 1st	August, 2nd	August, 6th	August, 8th
Beginning of the Harvest	September, 15th	September, 19th	September, 28th	September, 27th
End of the Harvest	October, 2nd	September, 27th	October, 7th	October, 5th
Number of days between...				
Bud break and Flowering	60 days	63 days	58 days	60 days
Flowering and Véraison	63 days	64 days	67 days	68 days
Véraison and Harvest	46 days	48 days	53 days	50 days

RIPENING AND YIELDS

The long dry spell in July and August was important in concentrating the grapes and also led to slightly lower-than-average yields. Mild temperatures in August and September were very conducive to good ripening, while cool evenings in September locked in freshness and aromatics. The combination of these three factors resulted in a great vintage. When it came time to pick, the grapes were very sweet, with low acid - a sign of complete ripeness. Anthocyanin content was especially high, indicative of superlative tannins and wines with great ageing potential.

2009 yields (hl/ha)		Average from 1996 to 2014
Merlot	37.8	38.9
Cabernet Franc	32.8	34.2

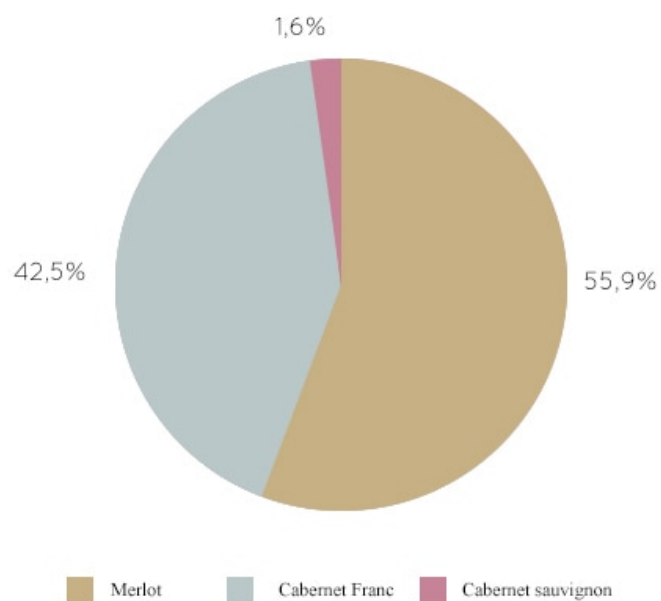
CELLAR WORK

2009 Cheval Blanc was not at all chaptalised. Approximately 3% of the juice was bled off, and the wine was aged in 100% new oak barrels for 18-17 months.

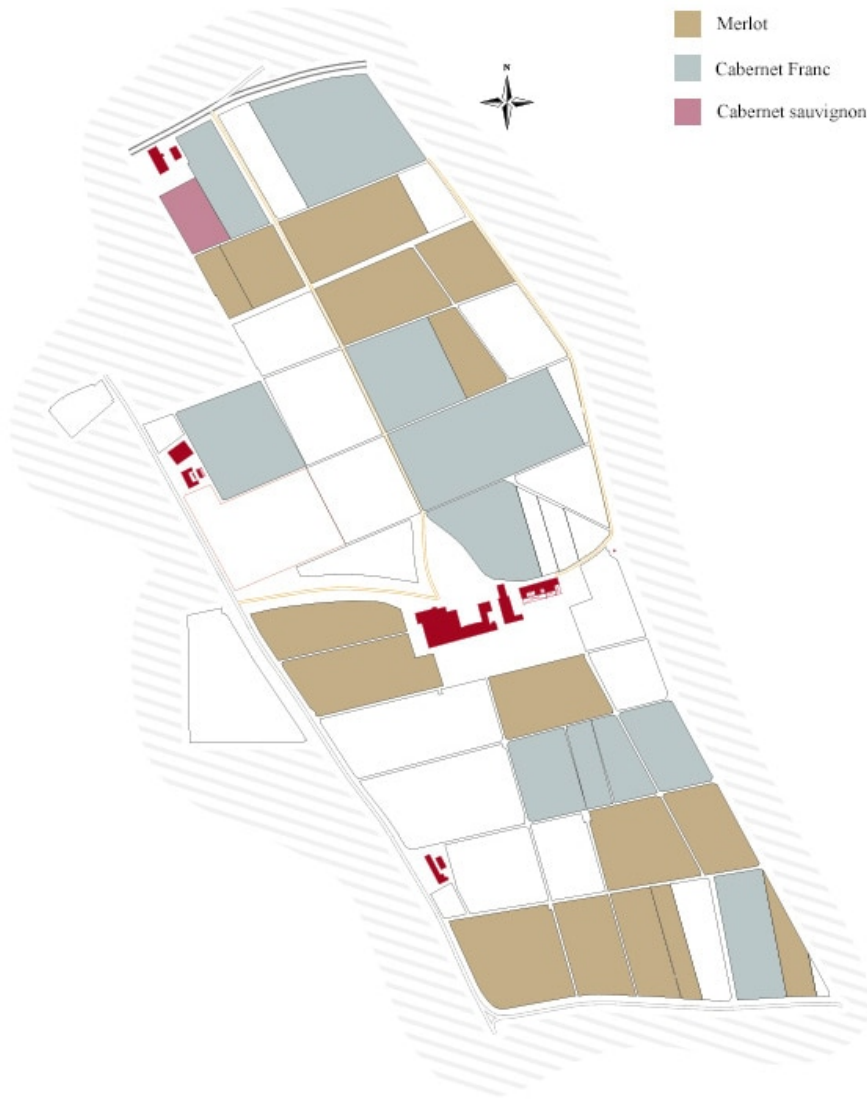
Traditional fining with egg white was done in order to settle particles in suspension in barrel. Two eggs were used per barrel, then the wine was filtered.

BLENDING

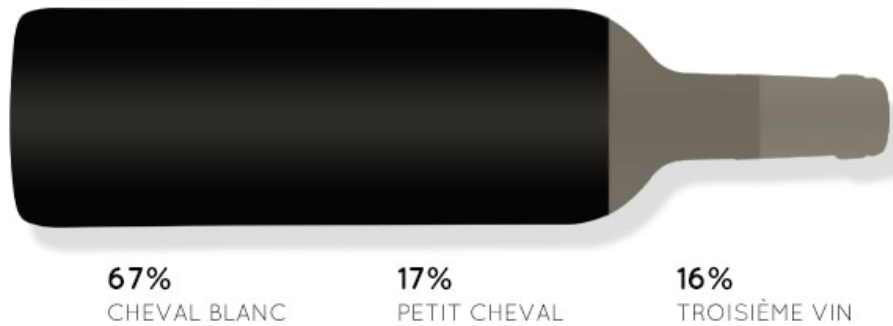
2009 CHÂTEAU CHEVAL BLANC BLENDING



PLOTS COMPOSING 2009 CHEVAL BLANC



2009 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 2009 CHATEAU CHEVAL BLANC BOTTLE SIZES



526	79 022	2 954	306	1	215	9	11	5	3
Demi-Bouteilles	Bouteilles	Magnums	Doubles-Magnums	Jéroboams	Impéiales	Salmanazar	Balthazar	Nabucho donosors	Melchior

Degree of alcohol	14
Total acidity (g H ² SO ₄ /L)	2.95
Volatile acidity (g H ² SO ₄ /L)	0.47
pH	3.71
Total SO ₂ (mg/L)	120
Reducing sugar conten(g/L)	1.6
IPT (DO280)	77