

CHÂTEAU CHEVAL BLANC

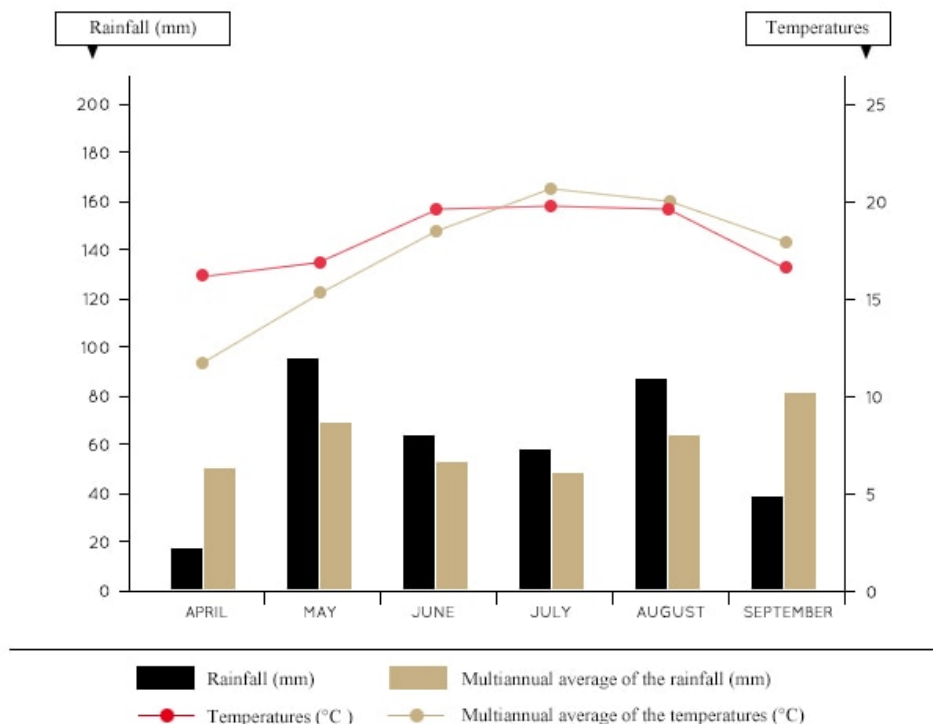
2007

This year was marked by regular rainfall all summer long and a beautiful month of September. The wines are aromatic and have retained great freshness.

TEMPERATURES AND RAINFALL

After an exceptionally warm month of April, the weather deteriorated starting in May. July was cool and wet, followed by a dry spell in early August, then showers at the end of that month. Fine weather returned in September, with three weeks of ideal conditions: hot days and cool nights. The weather was more variable by the end of the month, with a few showers, although none were heavy or long-lasting.

2007 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION

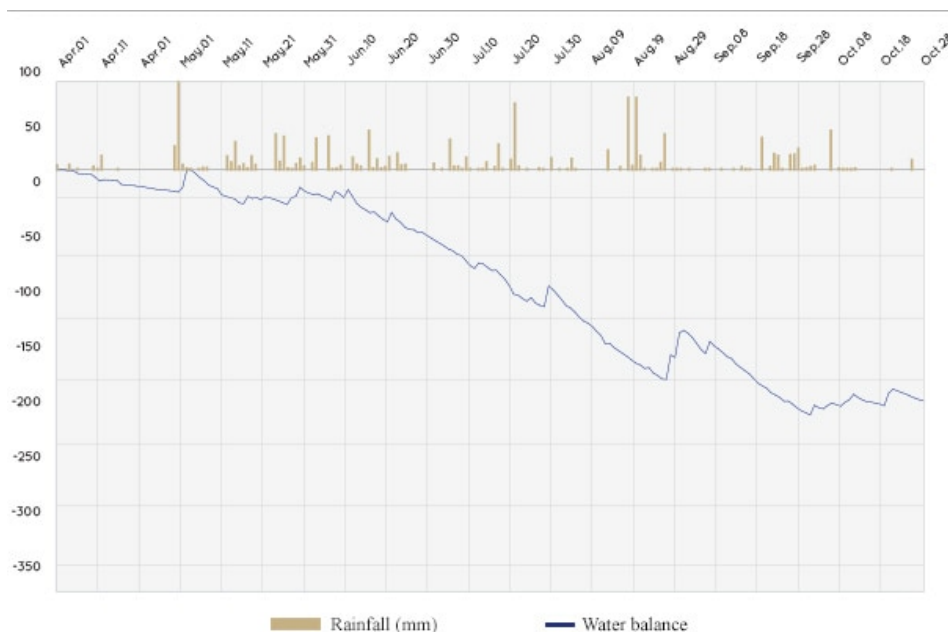


WATER BALANCE

In order to grow well, the vine needs for water stress to set in slowly so the grapes to ripen well and

become concentrated. Due to regular precipitation in the summer of 2007, there was an average water deficit this year.

2007 WATER BALANCE



GROWING SEASON

Bud break were early for Merlot (20th of March) and average for Cabernet Franc (2nd of April). The high temperatures in April accelerated vine growth and brought about early flowering: the 21st of May for both Merlot and Cabernet Franc. Véraison (colour change) was also early, occurring on the 22nd of July for Merlot and the 31st of July for Cabernet Franc. The harvest began on the 19th of September and finished on the 6th of October (18 days).

The weather in 2007 called for careful attention in the vineyard at all times, as well as green pruning.

Mildew was kept under control and despite the major risk of grey rot in late August, fine September weather, with cool nights, stopped the fungus from spreading. That made it possible to wait for the grapes to ripen fully.

Phenological stage	Merlot 2007	Average 1994-2014	Cabernet franc 2007	Average 1994-2014
Bud break	March, 20th	March, 28th	April, 2nd	April, 2nd
Flowering	May, 21st	May, 30th	May, 21st	June, 1st
Véraison	July, 22nd	August, 2nd	July, 31st	August, 8th
Beginning of the Harvest	September, 19th	September, 19th	September, 25th	September, 27th

Phenological stage	Merlot 2007	Average 1994-2014	Cabernet franc 2007	Average 1994-2014
End of the Harvest	September, 28th	September, 27th	October, 6th	October, 5th
Number of days between...				
Bud break and Flowering	63 days	63 days	50 days	60 days
Flowering and Véraison	63 days	64 days	72 days	68 days
Véraison and Harvest	59 days	48 days	56 days	50 days

RIPENING AND YIELDS

Summer rainfall was greater than average. This resulted in larger-than-average berries, especially for Merlot.

Merlot had low sugar levels, whereas Cabernet Franc was sweeter than usual. Acidity was lower than the ten-year average for both varieties. This reflects a good degree of ripeness, but also a certain amount of dilution in Merlot.

Hopes for a fine year were thin at the end of August. However, ideal weather in September saved the vintage. The harvest was long in order for Cabernet Franc to ripen. The grapes were balanced and aromatic. However certain lots of Cabernet Franc displayed herbaceous aromas.

2007 yields (hl/ha)		Average from 1996 to 2014
Merlot	35.4	38.9
Cabernet Franc	37.2	34.2

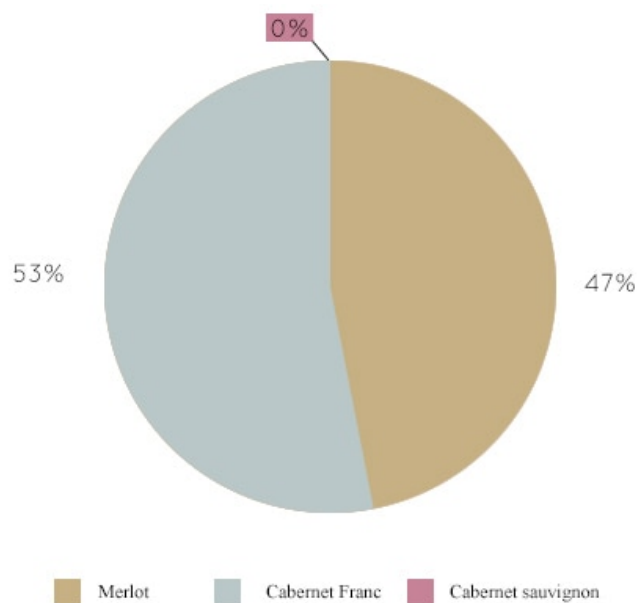
CELLAR WORK

Maceration varied from 15-26 days. The blend contained 6% of press wine, and 1.5% of the wine was bled off from fermentation vats. Ageing took place in 100% new oak barrels for 16-17 months.

Traditional fining with egg white was done in order to settle particles in suspension in barrel. Two egg whites were used per barrel. These were later eliminated by filtration.

BLENDING

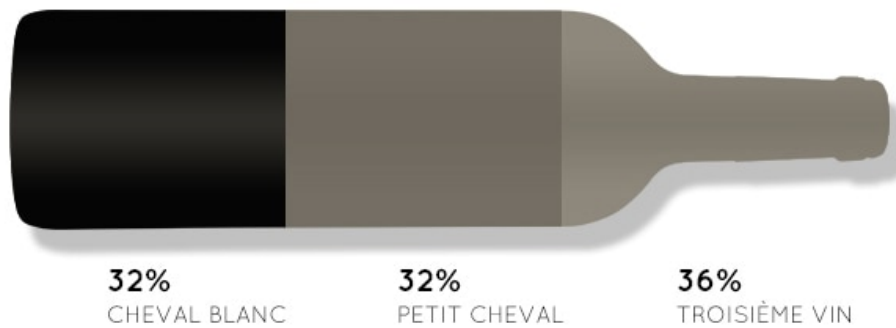
2007 CHÂTEAU CHEVAL BLANC BLENDING



PLOTS COMPOSING 2007 CHEVAL BLANC



2007 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 2007 CHATEAU CHEVAL BLANC BOTTLE SIZES



550 Demi- Bouteilles	43 744 Bouteilles	2 361 Magnums	130 Doubles- Magnums	30 Jéroboams	84 Impériales	8 Salmanazar	12 Balthazar	4 Nabucho donosors	7 Melchior
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Degree of alcohol	13
Total acidity (g H ² SO ₄ /L)	3.0
Volatile acidity (g H ² SO ₄ /L)	0.59
pH	3.84
Total SO ₂ (mg/L)	94
Reducing sugar content (g/L)	2.2
IPT (DO280)	64