

CHÂTEAU CHEVAL BLANC

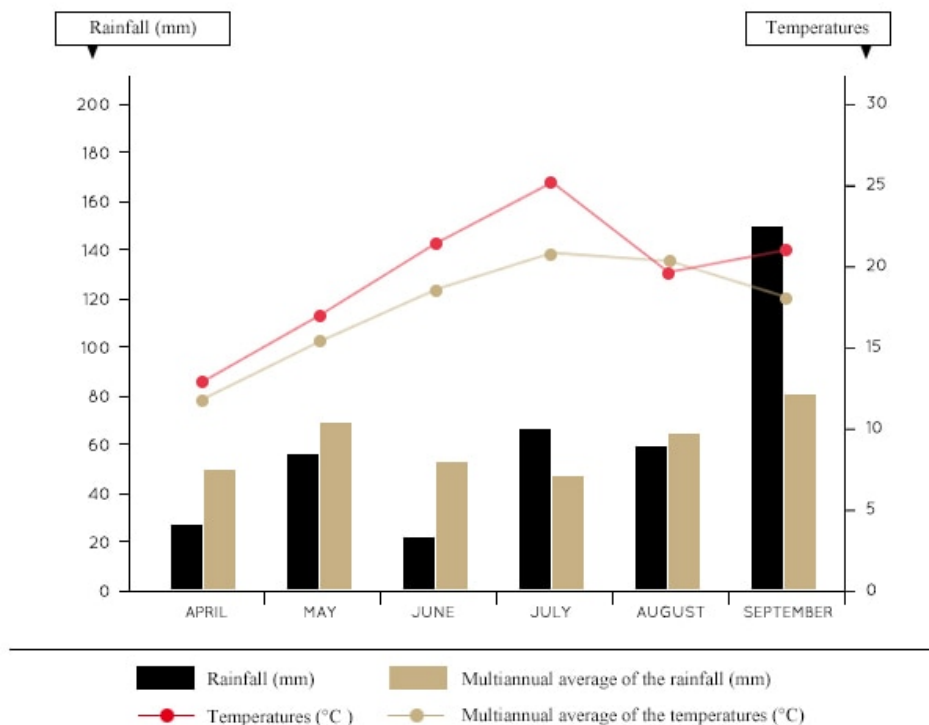
2006

This warm and dry year was particularly favourable to Merlot. While it May not have the extraordinary concentration of 2005, 2006 Cheval Blanc is a rich, powerful wine with ripe fruit aromas.

TEMPERATURES AND RAINFALL

After a cold winter, the summer of 2006 was quite warm. Temperatures from April to September were 2.0°C above seasonal averages. July was especially hot (+4.3°C above the usual monthly average), while August was cooler than usual (-0.4°C). A heat wave in early September with temperatures of over 30°C lasted 8 days in a row. Rainfall was slightly less than average from April until the end of August. The weather in 2006 was very favourable to vine development and ripening, except for the month of September, which was wet and mild.

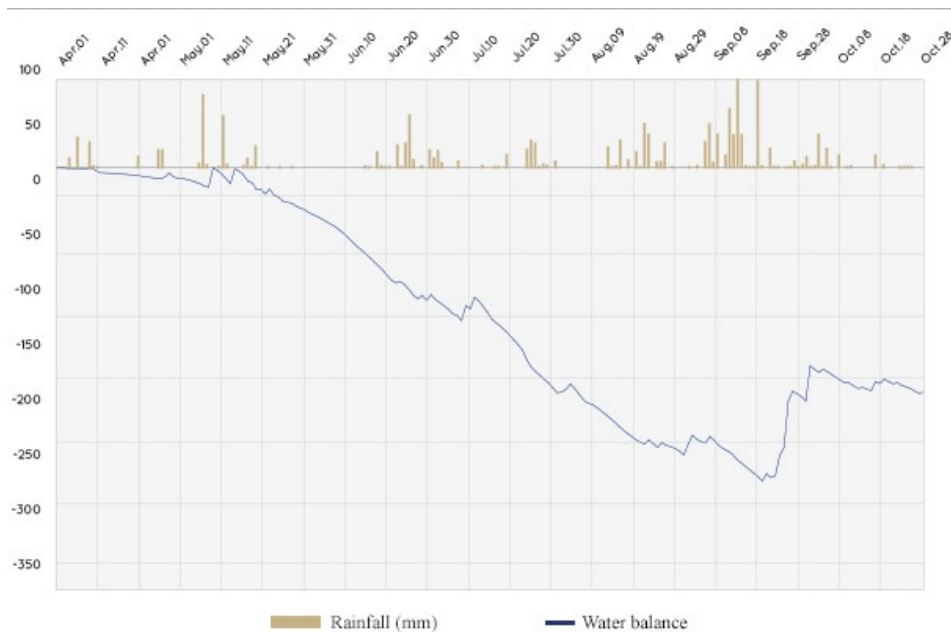
2006 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



WATER BALANCE

A water deficit set in early. While not excessive, this was fairly strong and lasted until the 10th of September. The resulting moderate water stress over a long period was unquestionably beneficial to quality. Showers in September nevertheless reduced the water deficit at the end of the growing season and caused some grapes to burst.

2006 WATER BALANCE



GROWING SEASON

Bud break occurred the first week of April (on the 2nd for Merlot and the 6th for Cabernet Franc). Mid-flowering took place on the 30th of May for Merlot and on the 3rd of June for Cabernet Franc – dates very close to 2005. Mid-véraison was on the 31st of July for Merlot and the 7th of August for Cabernet Franc. 2006 is thus a relatively early-ripening year even though bud break was a little late compared to the 10-year average. Subsequent fine weather in summer made up for this. The harvest began early, on the 15th of September, and finished on the 28th of that month.

Phenological stage	Merlot 2006	Average 1994-2014	Cabernet franc 2006	Average 1994-2014
Bud break	April, 2nd	March, 28th	April, 6th	April, 2nd
Flowering	May, 30th	May, 30th	June, 3rd	June, 1st
Véraison	July, 31st	August, 2nd	August, 7th	August, 8th
Beginning of the Harvest	September, 15th	September, 19th	September, 22th	September, 27th

Phenological stage	Merlot 2006	Average 1994-2014	Cabernet franc 2006	Average 1994-2014
End of the Harvest	September, 21st	September, 27th	September, 28th	October, 5th
Number of days between...				
Bud break and Flowering	59 days	63 days	59 days	60 days
Flowering and Véraison	63 days	64 days	66 days	68 days
Véraison and Harvest	46 days	48 days	46 days	50 days

There were major attacks by oidium and mildew all year long and it was necessary to be very vigilant in 2006 to fight against them. The very mild, wet weather in September was unfortunately conducive to the spread of grey rot. However, thanks to sorting both before and after destemming (calling for a team of twenty people), any ruined grapes were totally weeded out.

RIPENING AND YIELDS

The fruit was exceptionally ripe as of early September. Average sugar levels (thus potential alcohol) for Merlot exceeded 14° on the 11th of September – which is fully comparable with 2005. Unfortunately, there was a certain amount of dilution due to rain in September. Small amounts of juice bled off from fermentation vats recreated the good ratio between pomace and juice that existed in early September.

2006 yields (hl/ha)		Average from 1996 to 2014
Merlot	43.3	38.9
Cabernet Franc	28.6	34.2

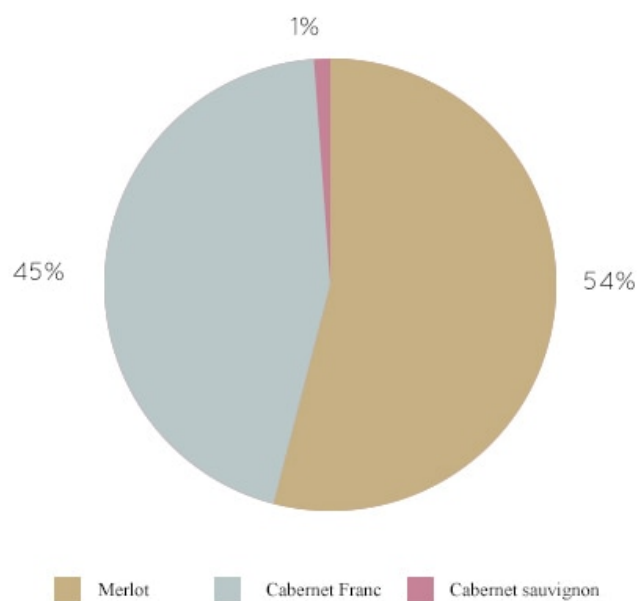
CELLAR WORK

Maceration lasted from 19 to 26 days depending on the lot.

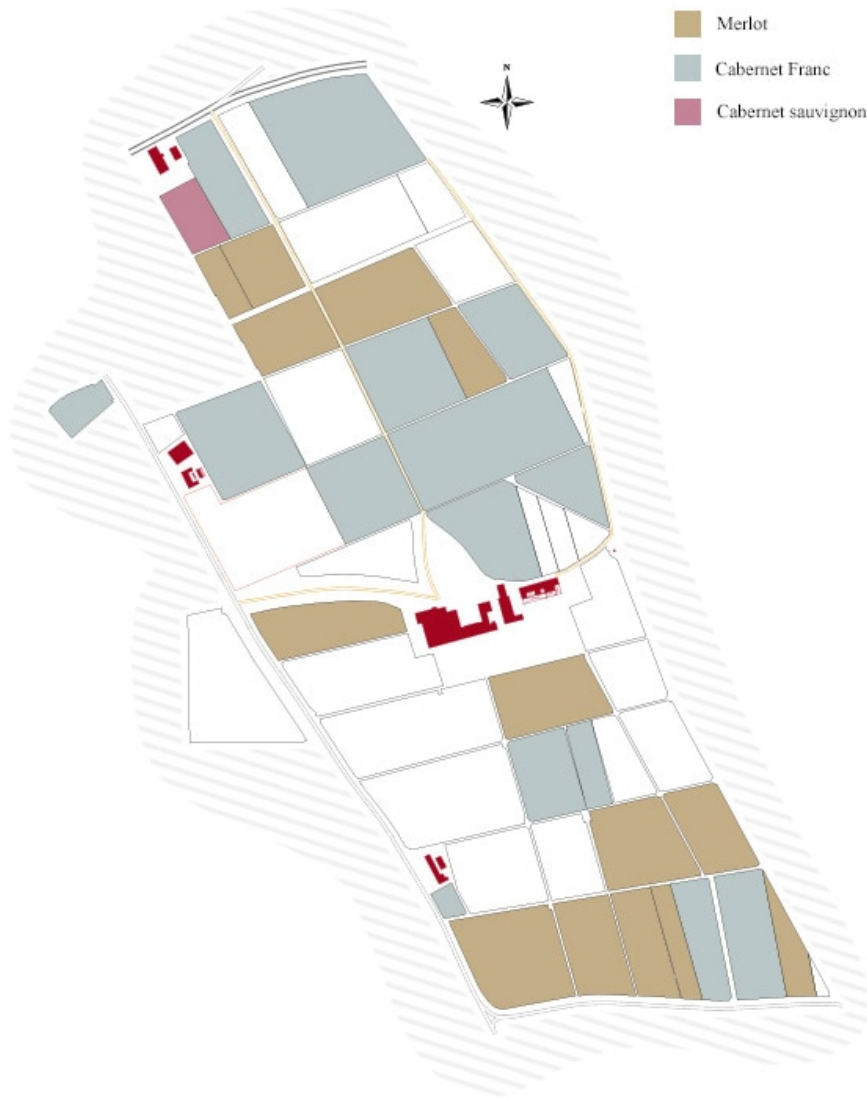
2006 Cheval Blanc was not at all chaptalised. Approximately 8% of the juice was bled off, and the wine was aged in 100% new oak barrels for 16-17 months.

BLENDING

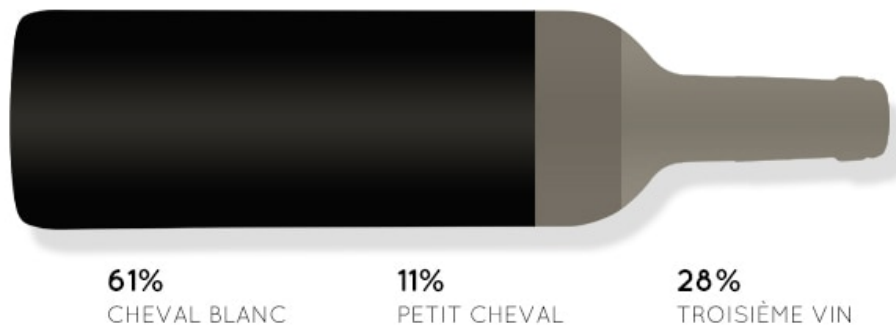
2006 CHÂTEAU CHEVAL BLANC BLENDING



PLOTS COMPOSING 2006 CHEVAL BLANC



2006 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 2006 CHATEAU CHEVAL BLANC BOTTLE SIZES



826 Demi- Bouteilles	65 250 Bouteilles	2 746 Magnums	336 Doubles- Magnums	60 Jéroboams	146 Impériales	16 Salmanazar	10 Balthazar	9 Nabucho donosors	10 Melchior
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Degree of alcohol	14
Total acidity (g H ² SO ₄ /L)	3.1
Volatile acidity (g H ² SO ₄ /L)	0.59
pH	3.94
Total SO ₂ (mg/L)	106
Reducing sugar content (g/L)	1.7
IPT (DO280)	76