

CHÂTEAU CHEVAL BLANC

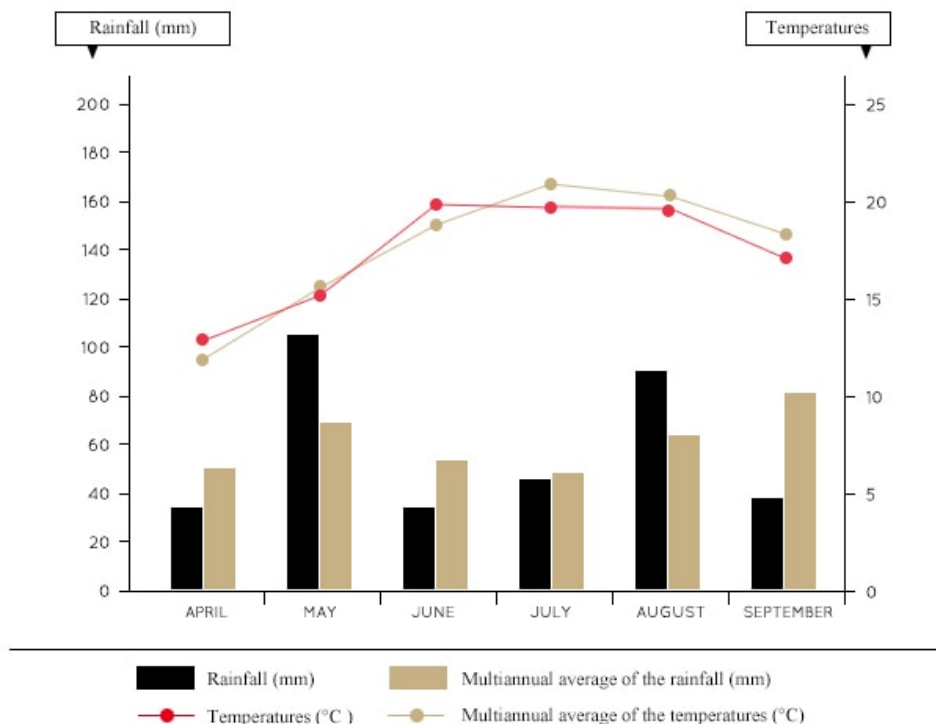
2002

This was a cool, wet, and not very sunny year. Yields were low. The wines show average concentration. They are full-bodied with crunchy black fruit and are early-maturing.

TEMPERATURES AND RAINFALL

The four first months of 2002 were mild and fairly dry. After a clement start to the month of May, the weather deteriorated during the last ten days of the month when a cool, wet period set in, which lasted until the 10th of June. July, August, and September were cool, with above-average rainfall in August. Dry weather returned in September. There was less sunshine than usual from May to the end of August.

2002 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION

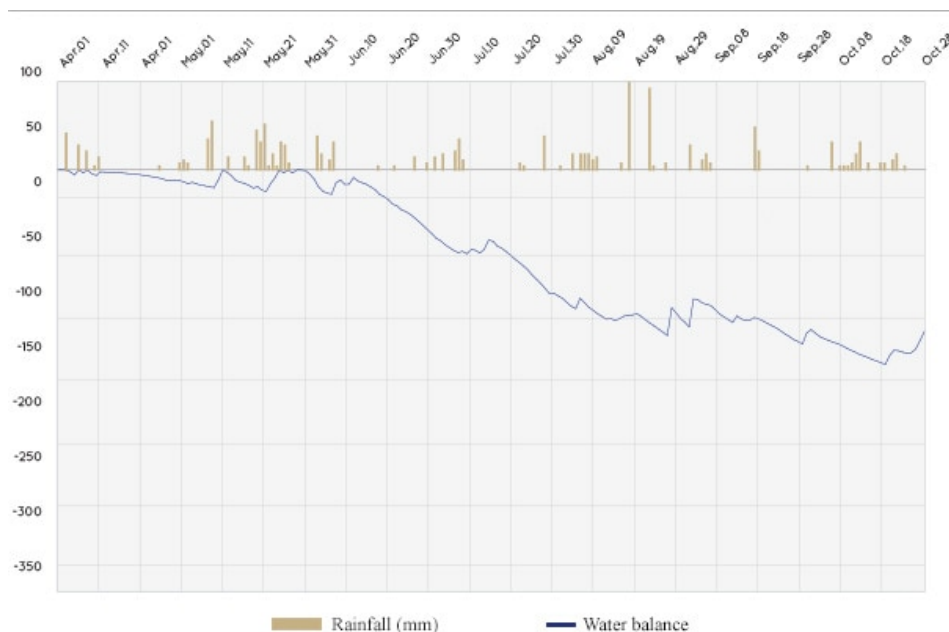


WATER BALANCE

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 2002 growing season was clearly challenging, with cool weather and above-average precipitation from May to August. Due to showers in August, water stress was relatively weak.

2002 WATER BALANCE



GROWING SEASON

Several phenomena had a major influence on the 2002 growth cycle. Although bud break was early (24th of March for Merlot and the 28th of that month for Cabernet Franc), flowering took place during the first week of June. This had been disturbed by cool, wet weather in late May and early June that caused coulure and millerandage, especially in Merlot. This obviously has an effect on the size of the crop, and explains the very low yields: just 23 hectolitres per hectare. Mid-flowering was also slightly delayed. This took place on the 9th of August for Merlot and one day later for Cabernet Franc. The cool, wet weather in August raised fears about quality. Fortunately, however, dry weather returned in September and saved the day. The harvest was a little later than usual due to the cool temperatures. It lasted from the 20th of September to the 8th of October.

| Phenological stage | Merlot 2002 | Average 1994-2014 | Cabernet franc 2002 | Average 1994-2014 |
|--------------------|-------------|-------------------|---------------------|-------------------|
| Bud break | March, 24th | March, 28th | March, 28th | 2 avril |
| Flowering | June, 2nd | May, 30th | June, 2nd | June, 1st |
| Véraison | August, 9th | August, 2nd | August, 10th | August, 8th |

| Phenological stage | Merlot 2002 | Average 1994-2014 | Cabernet franc 2002 | Average 1994-2014 |
|-----------------------------|-----------------|----------------------|---------------------------|----------------------|
| Beginning of the Harvest | September, 20th | September, 19th | October, 1st | September, 27th |
| End of the Harvest | September, 26th | September, 27th | October, 8th | October, 5th |
| Number of days between... | | | | |
| Bud break and Flowering | 71 days | 63 days | 67 days | 60 days |
| Flowering and Véraison | 69 days | 64 days | 70 days | 68 days |
| Véraison and Harvest | 42 days | 48 days | 52 days | 50 days |

There were instances of grey rot in Merlot, but much less so in Cabernet Franc. The dry weather in September stopped the rot from spreading to any great degree. Rigorous sorting meant that only grapes in good condition were retained.

RIPENING AND YIELDS

2002 produced low yields – the smallest crop since 1991. Quality was satisfactory for Merlot and fairly good for Cabernet Franc, which took advantage of the beautiful month of September. Despite the low yields, selection was draconian: only 40% of the crop went into the grand vin.

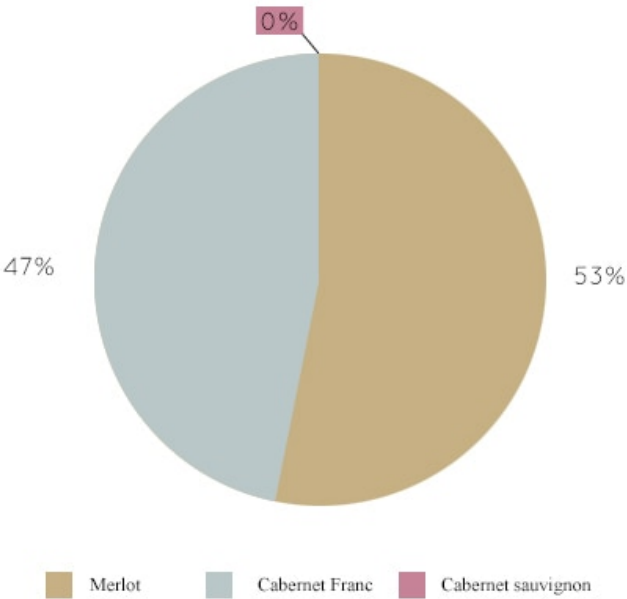
| 2002 yields (hl/ha) | | Average from 1996 to 2014 |
|---------------------|------|---------------------------|
| Merlot | 29.3 | 38.9 |
| Cabernet Franc | 24.1 | 34.2 |

CELLAR WORK

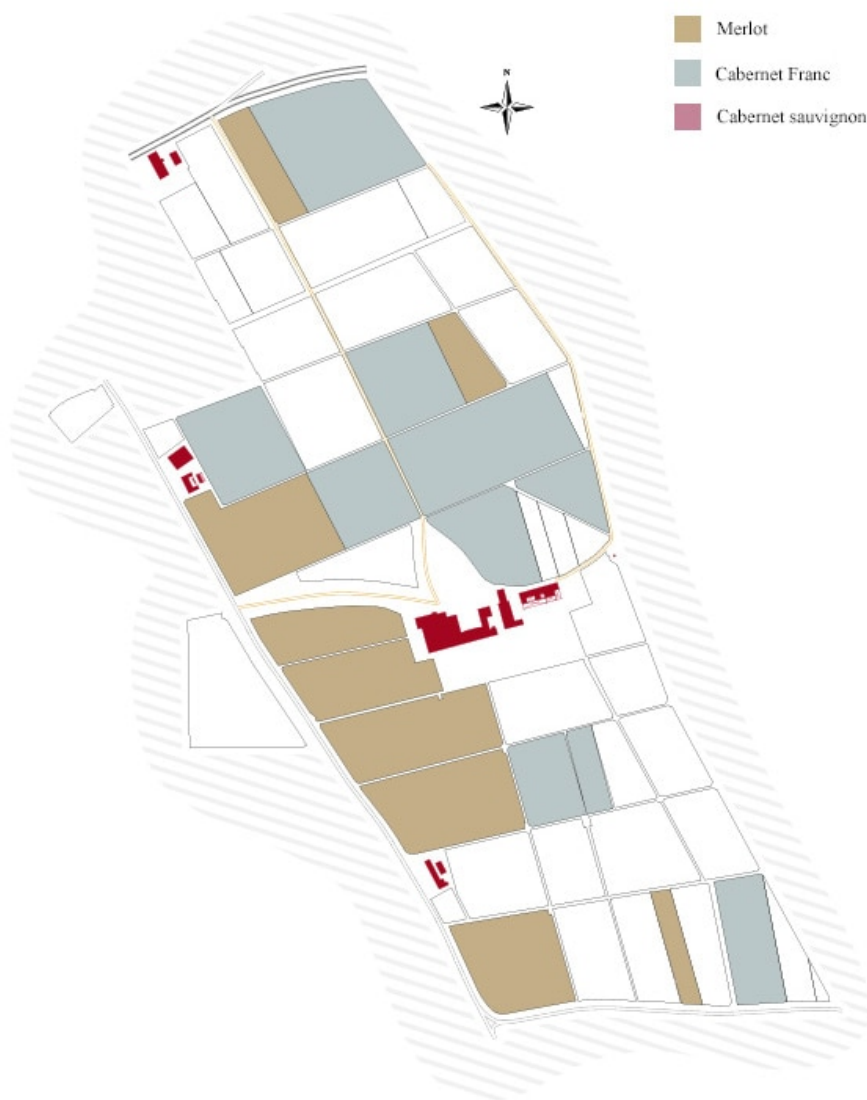
Including 4% press wine, 2002 Cheval Blanc was aged in 100% new oak barrels.

BLENDING

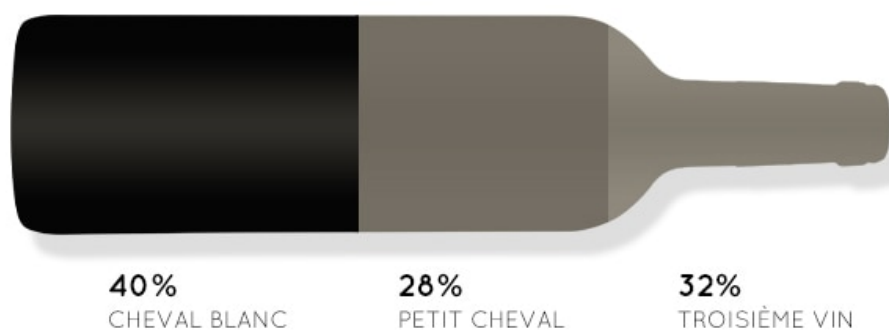
2002 CHÂTEAU CHEVAL BLANC BLENDING




PLOTS COMPOSING 2002 CHEVAL BLANC



2002 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 2002 CHATEAU CHEVAL BLANC BOTTLE SIZES



| | | | | | | | | | |
|-----------------|------------|---------|-----------------|-----------|------------|------------|-----------|------------------|----------|
| 499 | 39 257 | 490 | 50 | 15 | 50 | 0 | 3 | 0 | 4 |
| Demi-Bouteilles | Bouteilles | Magnums | Doubles-Magnums | Jéroboams | Impériales | Salmanazar | Balthazar | Nabucho donosors | Melchior |

| | |
|--|------|
| Degree of alcohol | 13 |
| Total acidity (g H ² SO ₄ /L) | 3.3 |
| Volatile acidity (g H ² SO ₄ /L) | 0.64 |
| pH | 3.59 |
| Total SO ₂ (mg/L) | 92 |
| Reducing sugar content (g/L) | 1.1 |
| IPT (DO280) | – |