

CHÂTEAU CHEVAL BLANC

2000

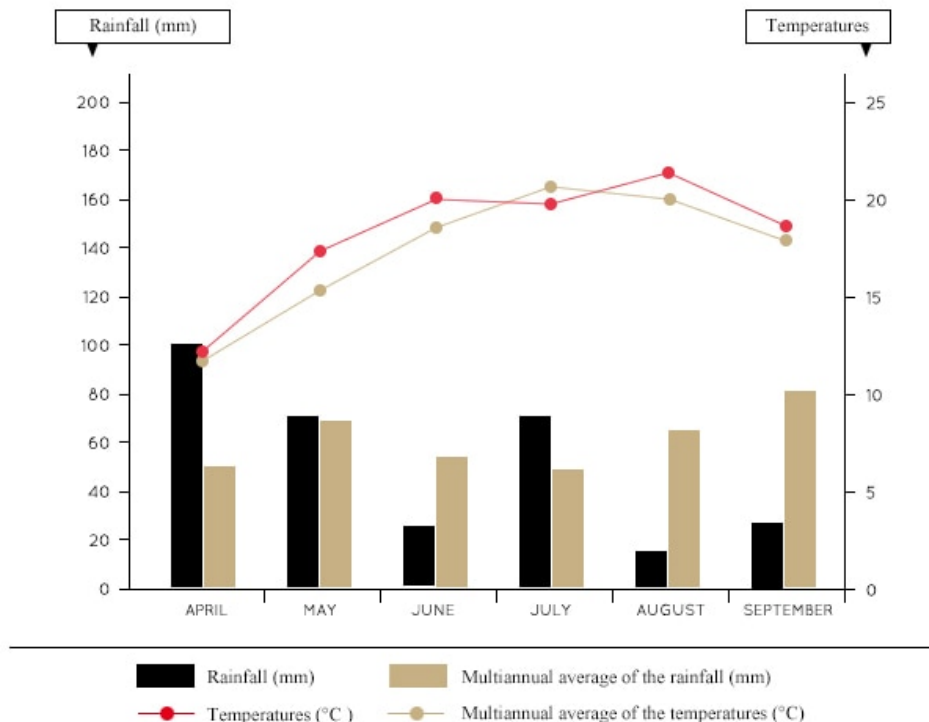
2000 was fairly warm and very dry. The wines are concentrated and powerful. Coinciding with the change of centuries, this is a very great vintage with an outstandingly intense bouquet.

TEMPERATURES AND RAINFALL

Other than the cold and dry month of January, winter was wet and mild.

Spring was also temperate and rainy until mid-May. After a dry, warm month of June, July was once again rainy (69 mm). However, a long dry period set in starting on the 27th of July. This lasted all the way until the end of the harvest.

2000 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION

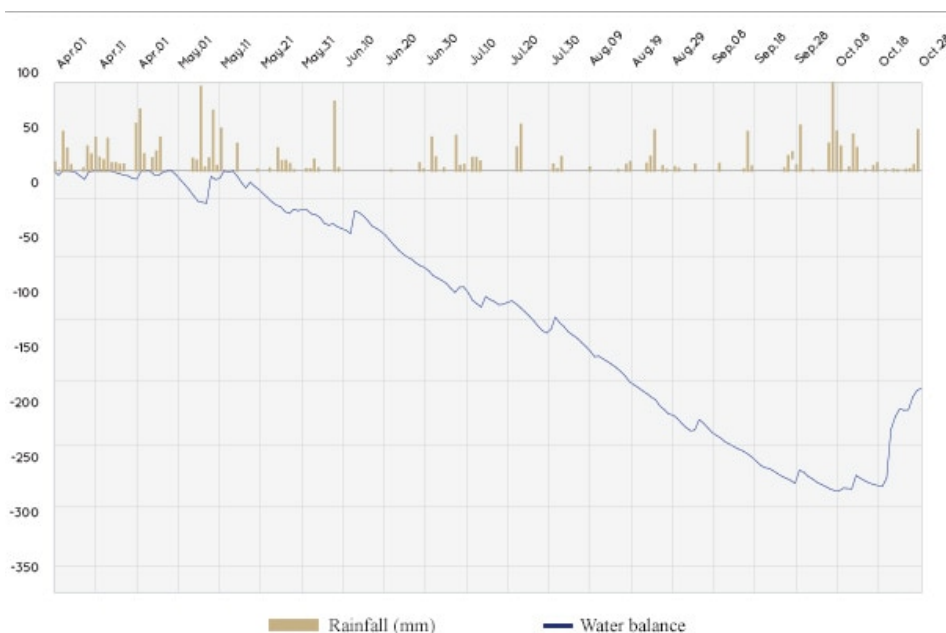


WATER BALANCE

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

become concentrated. A definite water deficit existed starting in mid-summer. Despite the rain in July, this deficit not only continued, but increased due to the low precipitation in August and September. This brought about an early end to vegetative growth in mid-August, which was particularly conducive to subsequent ripening.

2000 WATER BALANCE



GROWING SEASON

Taking place in the first week of April for both Merlot and Cabernet franc, bud break was slightly later than average. However, this was made up for soon thereafter because the dates for flowering and véraison are close to average. The harvest was early, starting on the 14th of September for Merlot and the 22nd of that month for Cabernet Franc.

Phenological stage	Merlot 2000	Average 1994-2014	Cabernet franc 2000	Average 1994-2014
Bud break	April, 1st	March, 28th	April, 7th	April, 2nd
Flowering	May, 30th	May, 30th	June, 1st	June, 1st
Véraison	August, 2nd	August, 2nd	August, 8th	August, 8th
Beginning of the Harvest	14 septembre	September, 19th	September, 22th	September, 27th
End of the Harvest	September, 14th	September, 27th	September, 28th	5 octobre

Phenological stage	Merlot 2000	Average 1994-2014	Cabernet franc 2000	Average 1994-2014
Number of days between...				
Bud break and Flowering	60 days	63 days	56 days	60 days
Flowering and Véraison	65 days	64 days	69 days	68 days
Véraison and Harvest	44 days	48 days	46 days	50 days

A wet spring, at the beginning of the growth cycle, was accompanied by an attack of mildew, but flowering went very well thanks to a dry spell starting on the 17th of May. Beautiful weather at the end of July was ideal for ripening. The grapes were in perfect condition because there was no grey rot whatsoever in either Merlot or Cabernet Franc.

RIPENING AND YIELDS

The composition of the ripe grapes was balanced and impeccable. Sugar levels were good, as was the concentration of anthocyanins despite the slightly greater-than-average weight of the grapes (more than in 1998 and 1999). The quality of the grapes was relatively homogeneous, even if there were obviously differences due to specific grape varieties on specific plots. Fruit from dry gravel soils tended to have low sugar levels, but the small berries there nevertheless guaranteed a good concentration of phenolic compounds. On the other hand, grapes grown on clay soils were very sweet. One vat reached 14.9° alcohol and no vat of Merlot weighte in at less than 13.2°.

The weather during the harvest was particularly fine, and there was only one day with rain (on the 20th of September).

2000 yields (hl/ha)		Average from 1996 to 2014
Merlot	49.7	38.9
Cabernet Franc	36	34.2

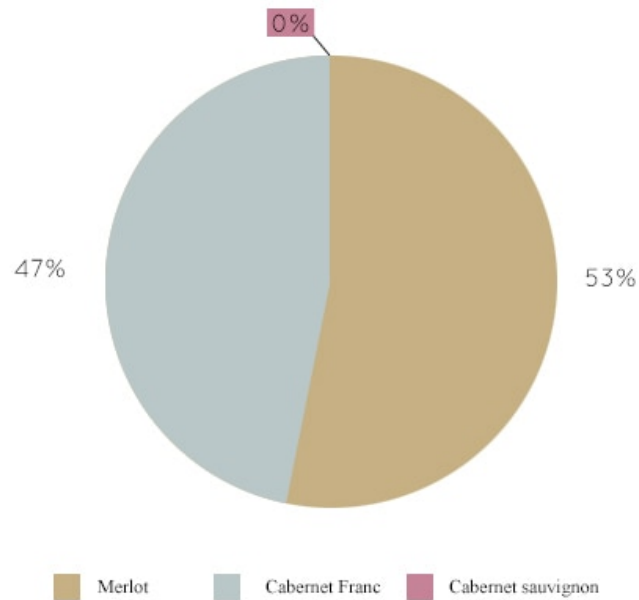
CELLAR WORK

Including 6% press wine, 2000 Cheval Blanc was aged in 100% new oak barrels.

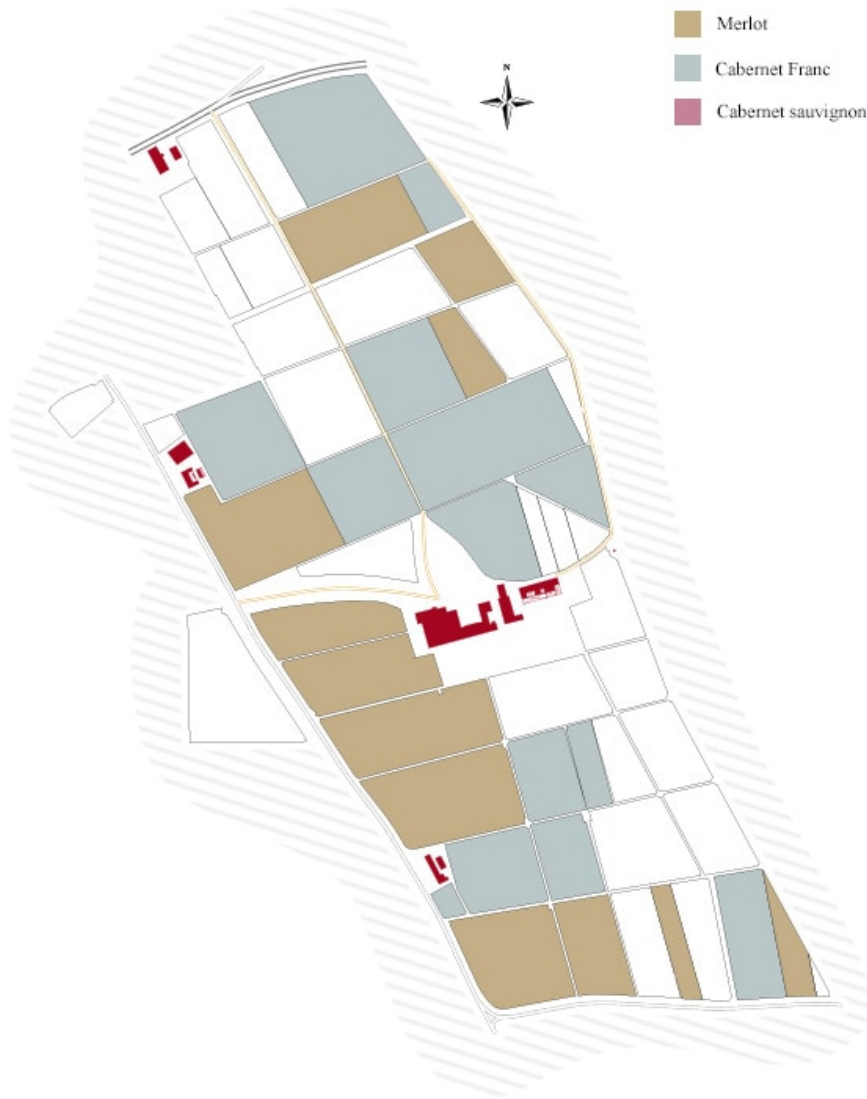
BLENDING

The final blend consists of 53 % Merlot, 47% Cabernet Franc. Despite the uneven quality, a very rigorous selection was made during blending (only 55% of the crop went into the grand vin), and 2000 Cheval Blanc is of truly outstanding quality.

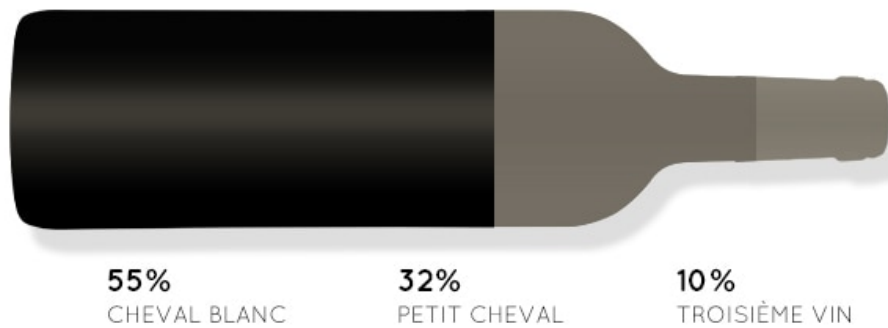
2000 CHÂTEAU CHEVAL BLANC BLENDING



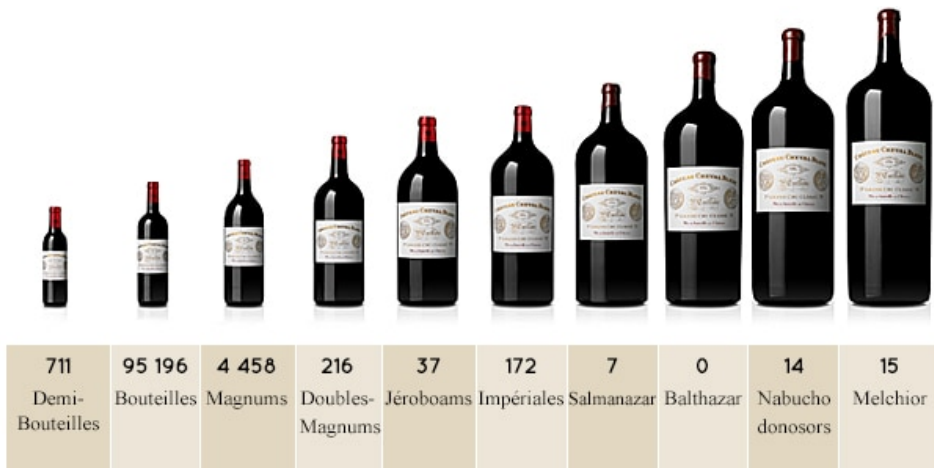
PLOTS COMPOSING 2000 CHEVAL BLANC



2000 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 2000 CHATEAU CHEVAL BLANC BOTTLE SIZES



Degree of alcohol	13.5
Total acidity (g H ² SO ₄ /L)	3.5
Volatile acidity (g H ² SO ₄ /L)	0.62
pH	3.46
Total SO ₂ (mg/L)	89
Reducing sugar content (g/L)	1.2
IPT (DO280)	-