

# CHÂTEAU CHEVAL BLANC

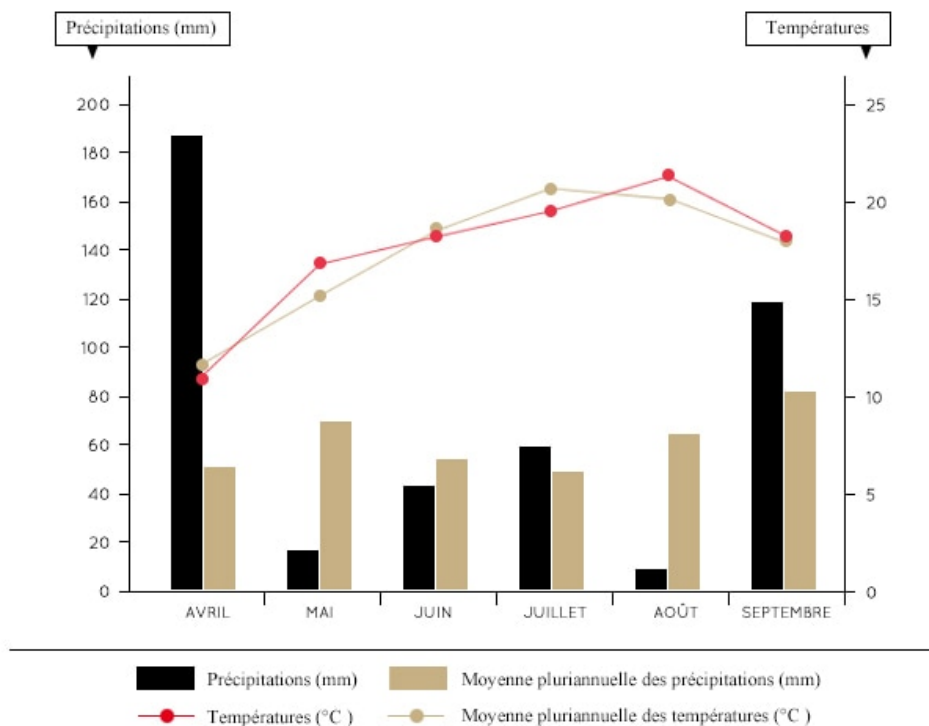
# 1998

This was an outstanding, classic vintage marked by very dry and relatively cool weather. 1998 Cheval Blanc is both ethereal and rich, powerful and classy, with a very pure style.

## TEMPERATURES AND RAINFALL

After a dry month of May, precipitation was close to average in June and July. August was very dry. Temperatures were fairly average during the growing season, although May and August were warmer than usual, and July cooler than most years. September started out warm with light showers. However, the weather cooled down after the 10th of September, at which time it started to rain. 1998 is an excellent vintage despite these September rains.

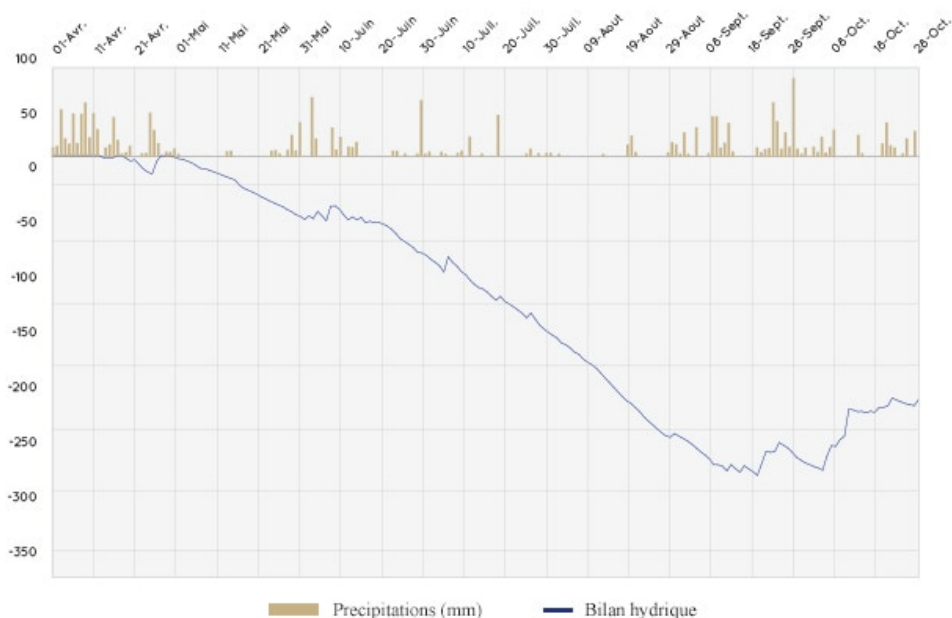
1998 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



## 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 water deficit was significant in August. This naturally stopped vine growth and channelled vigour into ripening grapes that became very concentrated.

### 1998 WATER BALANCE



## GROWING SEASON

Le Bud break took place three days before the average date, while flowering and véraison happened at the usual times. The cool weather that set in starting on the 11th of September stopped the spread of grey rot. All the Merlot grapes were picked before the heavy rain on the 27th of September.

| Phenological stage        | Merlot 1998     | Average 1994-2014 | Cabernet franc 1998 | Average 1994-2014 |
|---------------------------|-----------------|-------------------|---------------------|-------------------|
| Bud break                 | March, 25th     | March, 28th       | March, 29th         | April, 2nd        |
| Flowering                 | June, 3rd       | May, 30th         | June, 4th           | June, 1st         |
| Véraison                  | August, 5th     | August, 2nd       | August, 9th         | August, 8th       |
| Beginning of the Harvest  | September, 21st | September, 19th   | September, 28th     | September, 27th   |
| End of the Harvest        | September, 25th | September, 27th   | October, 5th        | October, 5th      |
| Number of days between... |                 |                   |                     |                   |

| Phenological stage      | Merlot 1998 | Average 1994-2014 | Cabernet franc 1998 | Average 1994-2014 |
|-------------------------|-------------|-------------------|---------------------|-------------------|
| Bud break and Flowering | 71 days     | 63 days           | 68 days             | 60 days           |
| Flowering and Véraison  | 64 days     | 64 days           | 67 days             | 68 days           |
| Véraison and Harvest    | 48 days     | 48 days           | 51 days             | 50 days           |

## RIPENING AND YIELDS

Thanks to the dry weather in August, vegetative growth stopped early. This was propitious to the ripening of small berries with a high concentration of sugar and phenolic compounds. Colour, as well as these phenolic compounds, were easily extracted during maceration. The Merlot averaged 13° alcohol. The quality of this Merlot was outstanding, and the Cabernet Franc was good as well. Yields were low: 32 hectolitres per hectare.

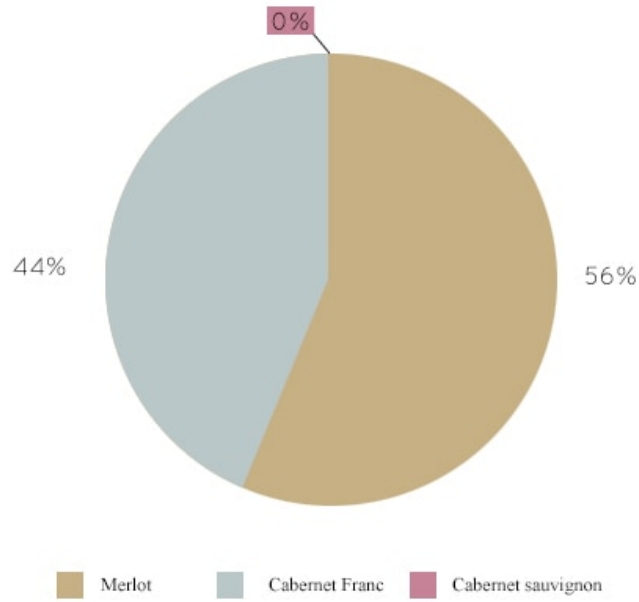
| 1998 yields (hl/ha) |      | Average from 1996 to 2014 |
|---------------------|------|---------------------------|
| Merlot              | 31   | 38.9                      |
| Cabernet franc      | 32.2 | 34.2                      |

## CELLAR WORK

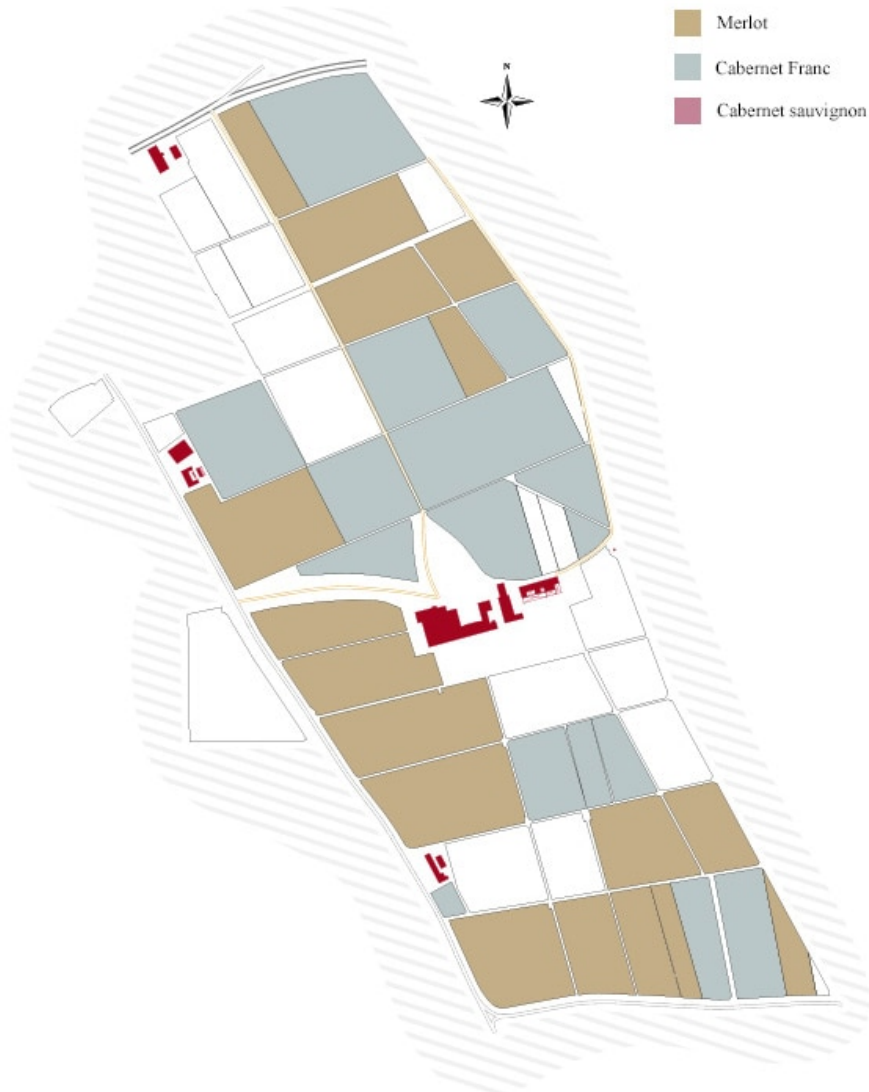
Comprising 10% press wine, 1997 Cheval Blanc was aged in 100% new oak barrels.

## BLENDING

### 1998 CHÂTEAU CHEVAL BLANC BLENDING

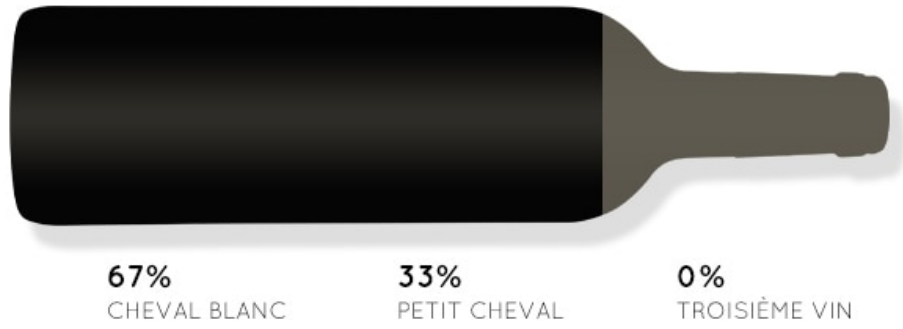


### PLOTS COMPOSING 1998 CHEVAL BLANC

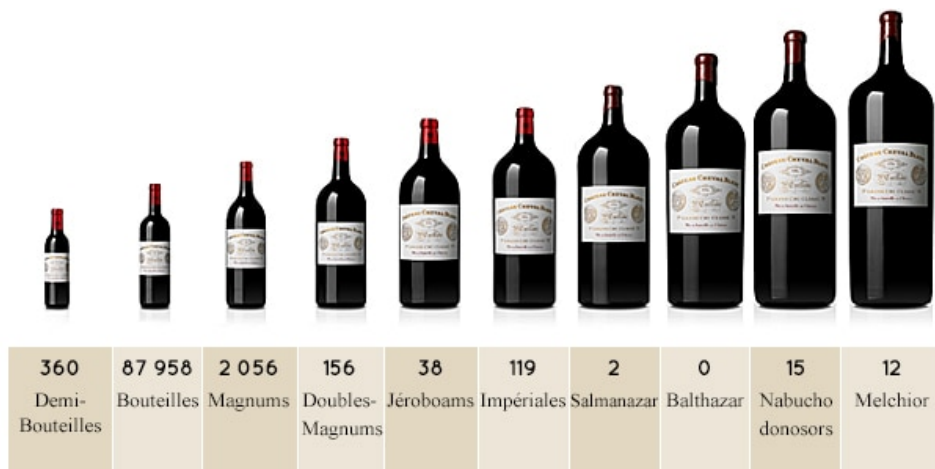


1998 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC,

## PETIT CHEVAL & THIRD WINE



## ALL 1998 CHATEAU CHEVAL BLANC BOTTLE SIZES



|  |      |
|--|------|
| Degree of alcohol                                      | 13   |
| Total acidity (g H <sup>2</sup> SO <sub>4</sub> /L)    | 3.7  |
| Volatile acidity (g H <sup>2</sup> SO <sub>4</sub> /L) | 0.59 |
| pH   | 3.42 |
| Total SO <sub>2</sub> (mg/L)                           | 100  |
| Reducing sugar content (g/L)                           | 1.2  |
| IPT (DO280)  | 77   |