

# CHÂTEAU CHEVAL BLANC

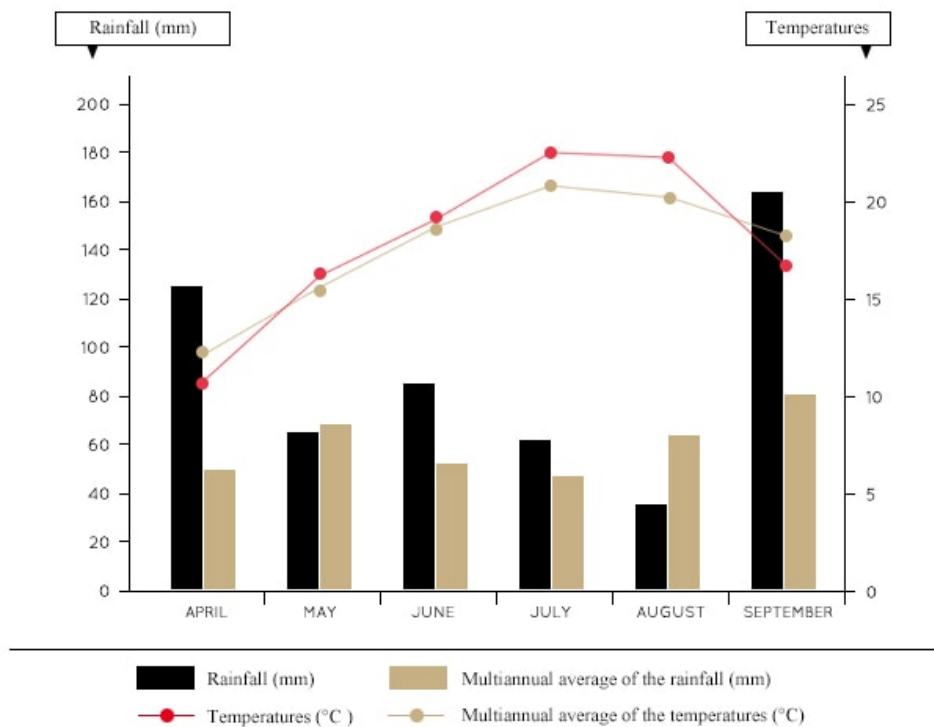
# 1994

1994 was warm and dry in summer, but suffered from heavy showers in September. After a Merlot-type year in 1993, 1994 reflects the finesse and freshness of excellent Cabernet Franc grapes.

## TEMPERATURES AND RAINFALL

1994 was a warm vintage, with an average temperature of 14.3°C, i.e. 1.4°C more than usual. Total rainfall was also much greater than usual, but the distribution was uneven. The beginning of the growing season was wet and mild, accompanied however in early April by cool temperatures usual for that time of year. July and August were very hot and rather dry. The weather became much more cool starting on the 7th of September, and it rained a great deal until the end of the month.

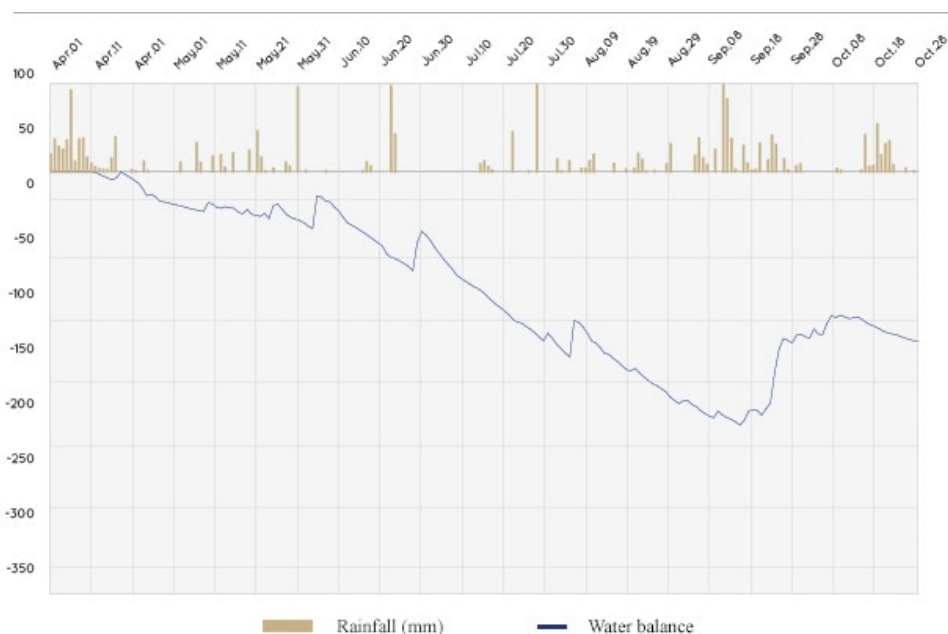
1994 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



## 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 dry part of the growing season occurred much earlier than in 1993 despite the rain in the month of June. Warm weather in July and August brought about early water stress and a stop to vegetative growth. However, heavy showers starting on the 8th of September cancelled out most of the water stress.

### 1994 WATER BALANCE



## GROWING SEASON

Budbreak took place early in 1994: the 16th of March for Merlot and the 20th of March for Cabernet Franc – the same as in 1990. Mid-flowering took place on the 31st of May for both varieties, and véraison occurred in early August: on the 3rd for Merlot and the 7th for Cabernet Franc. The harvest began early, on the 16nd of September and lasted until the 29th of that month.

Phenological stage	Merlot 1994	Average 1994-2014	Cabernet franc 1994	Average 1994-2014
Bud break	March, 16th	March, 28th	March, 20th	April, 2nd
Flowering	May, 31st	May, 30th	May, 31st	June, 1st
Véraison	August, 3rd	August, 2nd	August, 7th	August, 8th
Beginning of the Harvest	September, 16th	September, 19th	September, 22th	September, 27th

Phenological stage	Merlot 1994	Average 1994-2014	Cabernet franc 1994	Average 1994-2014
End of the Harvest	September, 22th	September, 27th	September, 29th	October, 5th
Number of days between ...				
Bud break and Flowering	76 days	63 days	72 days	60 days
Flowering and Véraison	64 days	64 days	68 days	68 days
Véraison and Harves	40 days	48 days	46 days	50 days

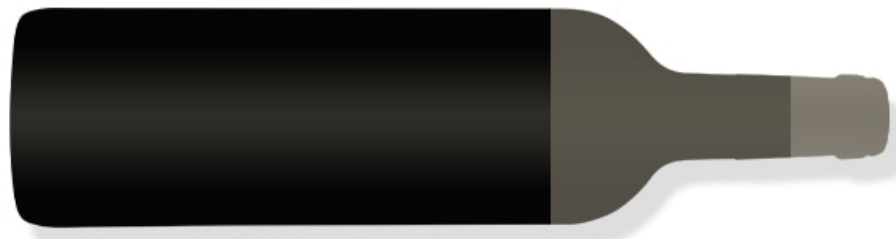
## RIPENING AND YIELDS

After a period of quick ripening, the accumulation of sugar and phenolic compounds slowed down due to rain in the latter part of September. Both the Cabernet Franc and Merlot grapes were nevertheless ripe when it came time to pick, with low acidity and average sugar levels. Yields were greater than average for Merlot, but very low for Cabernet Franc. However, the latter was particularly aromatic. The weight of the berries was above average. This was probably due to the rain in September that accounted for a certain dilution.

1994 yield (hl/ha)	Average yield: 1946 to 2014
42.0	33.9

## BLENDING

### 1994 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE

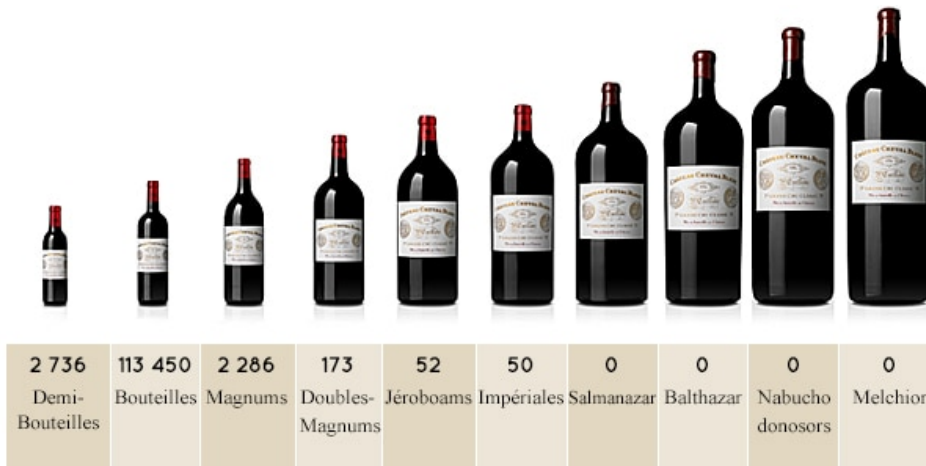


**66%**  
CHEVAL BLANC

**23%**  
PETIT CHEVAL

**11%**  
TROISIÈME VIN

### ALL 1994 CHATEAU CHEVAL BLANC BOTTLE SIZES



Degree of alcohol	12.5
Total acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	3.35
Volatile acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	0.59
pH	3.47
Total SO <sub>2</sub> (mg/L)	120
Reducing sugar content (g/L)	1.0
IPT (DO280)	60