

# CHÂTEAU CHEVAL BLANC

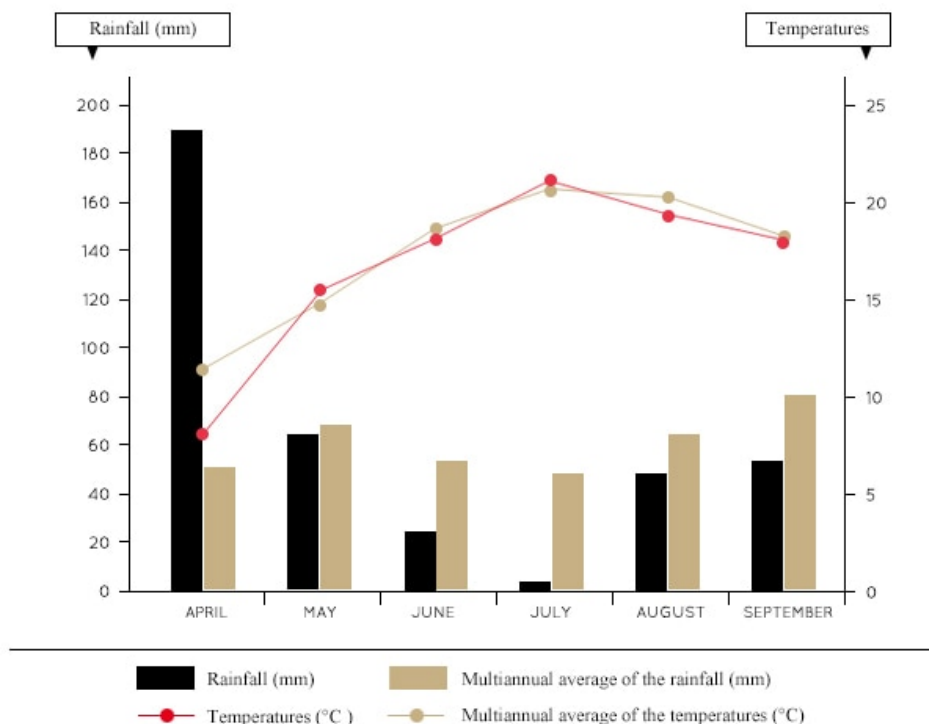
# 1986

1986 was a cool and dry year conducive to excellent Cabernet grapes. The vintage benefited from optimum conditions for the slow and complete ripening Cheval Blanc always looks for. Despite high yields, 1986 Cheval Blanc has fantastic aromatic intensity and has aged remarkably well.

## TEMPERATURES AND RAINFALL

After a cold, very wet month of April, the summer of 1986 was dry. Temperatures were close to seasonal averages from May up to the end of September.

1986 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION

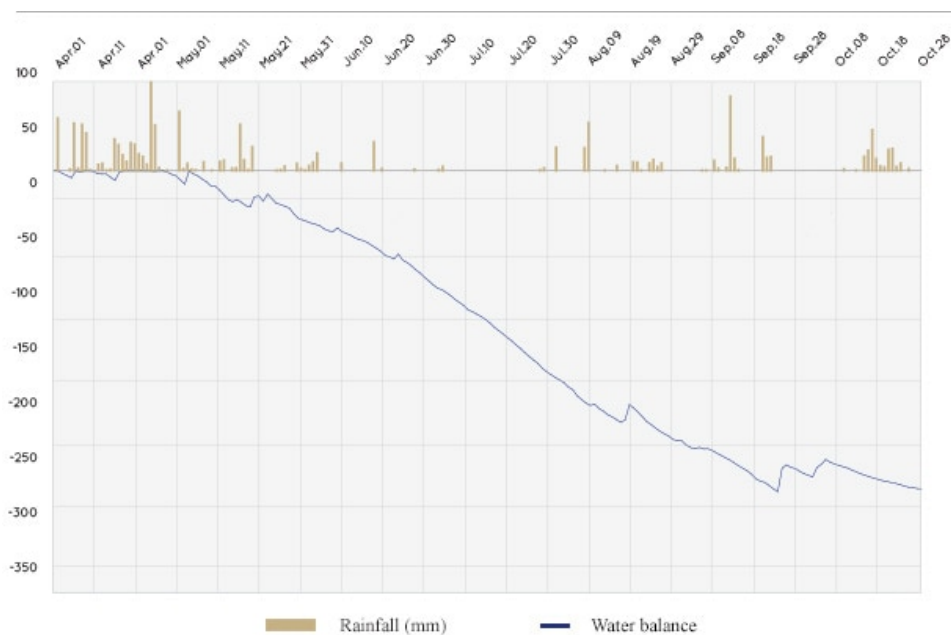


## WATER BALANCE

Limited rainfall from May to September also brought about considerable water stress that was beneficial

to quality.

## 1986 WATER BALANCE



## GROWING SEASON

Cool weather in April slightly delayed the start of the growing season, and this time lag lasted all summer. Therefore, the harvest took place quite late. The first plot of Merlot was picked on the 1st of October, and the last grapes were brought in on the 18th of that month under a clear blue sky. The crop was large and most of the fermentation vats had to be used twice. Therefore, the vatting period was short, especially for Merlot.

	Merlot		Cabernet franc	
	Begin	End	Begin	End
1986 harvest dates	October, 1st	October, 6th	October, 6th	October, 18th
Average harvest dates (1986-2014)	September, 19th	September, 27th	September, 27th	October, 5th

## RIPENING AND YIELDS

1986 yield (hl/ha)	Average yield (1946 to 2014)
60.7	33.9

## BLENDING

Degree of alcohol	12.5
Total acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	3.14
Volatile acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	0.58
pH	-
Total SO <sub>2</sub> (mg/L)	112
Reducing sugar content (g/L)	1.2
IPT (DO280)	-