

# CHÂTEAU CHEVAL BLANC

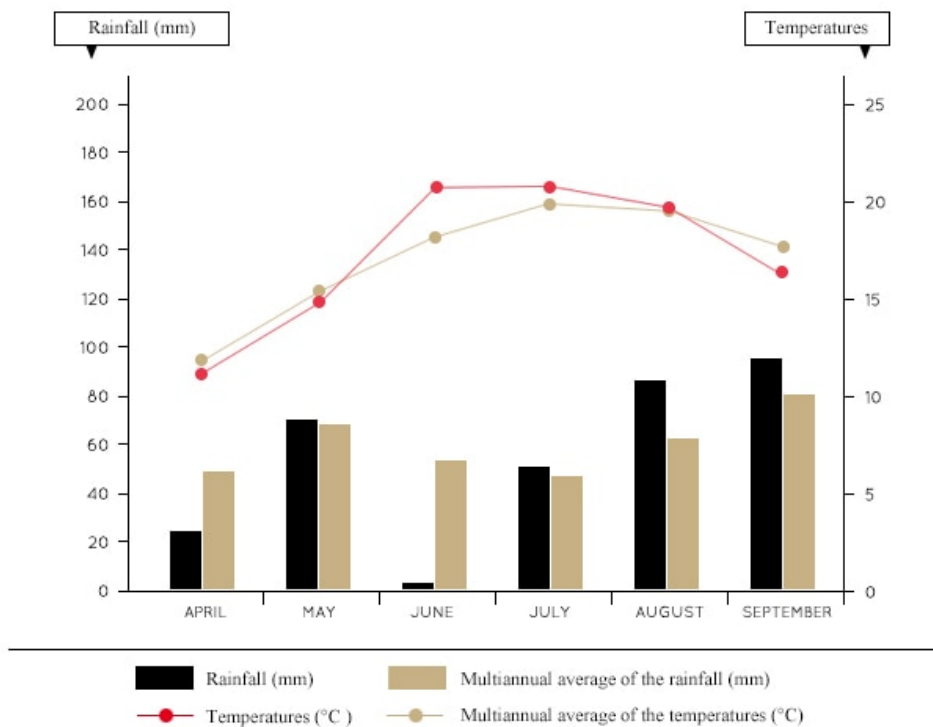
# 1976

1976 was fairly warm and early-maturing. Rain in August and September reduced a promising potential. The grapes were very ripe, conferring a delicious impression of sweetness to the wine.

## TEMPERATURES AND RAINFALL

The weather was very dry at the beginning of the growing season (especially in April and June), but became more wet as the year went on. Temperatures were very high in June and July. Showers arrived in mid-August, followed by a drier period in early September. However, rain returned starting on the 10th of September, which is to say during the harvest. This reduced the quality potential of the vintage because it damaged grapes that were already very ripe.

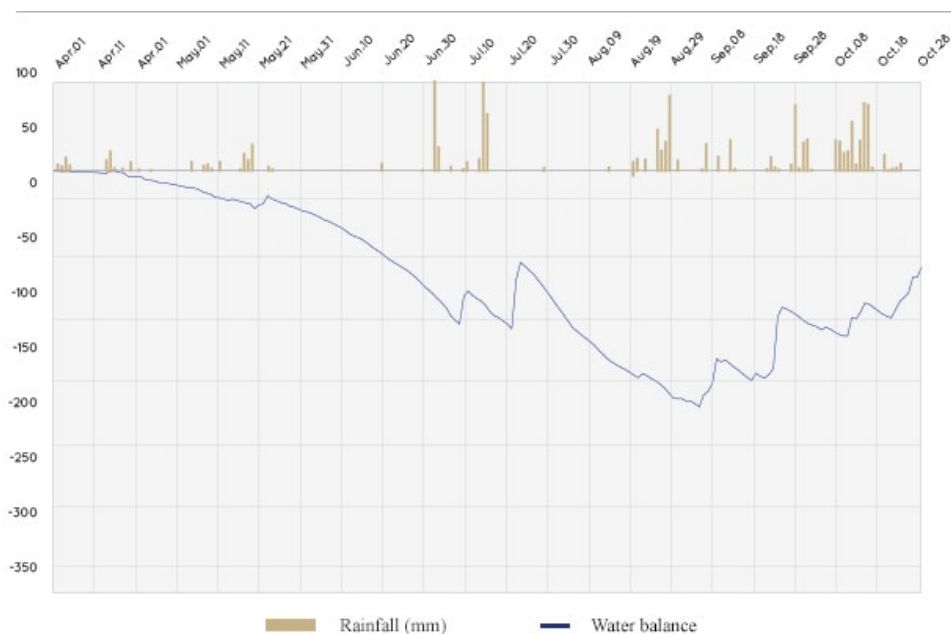
1976 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



## 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 at its height in August thanks to very hot temperatures that caused significant evaporation, but the situation was reversed later on.

### WATER BALANCE 1976



## GROWING SEASON

1976 was a very early-maturing year starting from flowering, which began two weeks ahead of the usual time. The harvest began on the 16th of September and lasting until the 25th of that month. Yields were slightly above average.

|                                  | Begin           | End             |
|----------------------------------|-----------------|-----------------|
| 1976 harvest dates               | September, 16th | September, 25th |
| Average harvest dates: 1946-2014 | September, 24th | October, 8th    |

## RIPENING AND YIELDS

|                    |                             |
|--------------------|-----------------------------|
| 1976 yield (hl/ha) | Average yield: 1946 to 2014 |
| 36.7               | 33.9                        |

## BLENDING

|  |      |
|--|------|
| Degree of alcohol                                      | 12.5 |
| Total acidity (g H <sup>2</sup> SO <sub>4</sub> /L)    | 2.94 |
| Volatile acidity (g H <sup>2</sup> SO <sub>4</sub> /L) | 0.64 |
| pH   | -    |
| Free SO <sub>2</sub> (mg/L)                            | 6    |
| Reducing sugar content (g/L)                           | 1.57 |
| IPT (DO280)  | -    |