

CHÂTEAU CHEVAL BLANC

1966

This is an historic vintage of Cheval Blanc because it was the first fermented in temperature-controlled concrete vats.

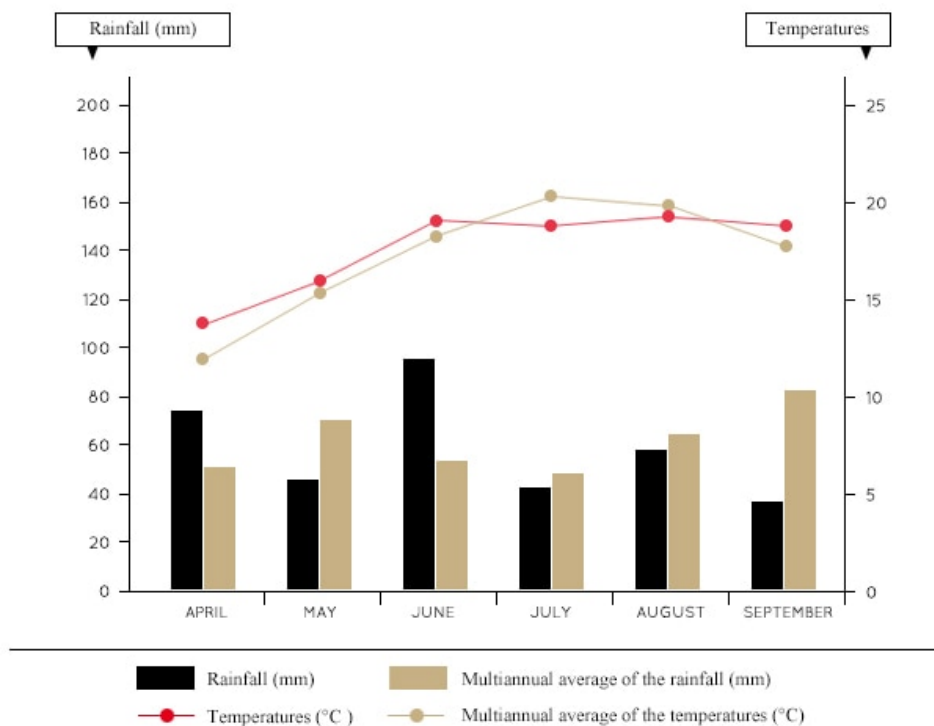
The growing season was relatively cool and dry – ideal for the slow, complete ripening that Cheval Blanc always seeks. This was a very fine year.

TEMPERATURES AND RAINFALL

The growing season was relatively cool and dry – ideal for the slow, complete ripening that Cheval Blanc always seeks. This was a very fine year.

The months of April, May, and June were warm and fairly wet. Beautiful weather set in starting in July and lasted until September. Even though temperatures in July and August were low, rainfall was less than average.

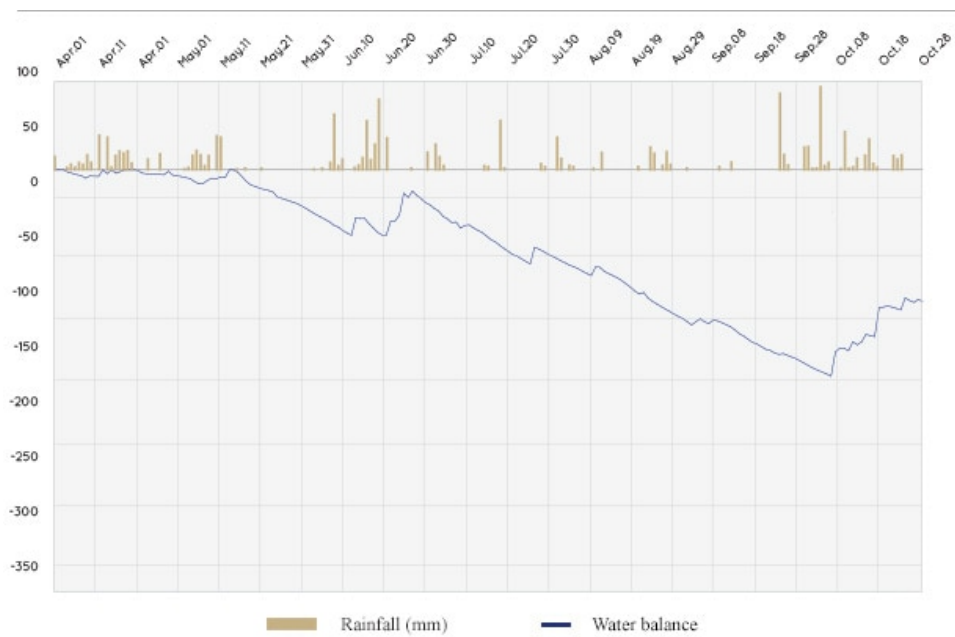
1966 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



WATER BALANCE

Despite the wetter-than-average weather (seen from a year-long perspective), there was actually less rain than usual during the period of vegetative growth. A beneficial water stress set in starting in July. There was also virtually no rain at all during the harvest, which meant that the grapes could be brought in under optimum conditions.

1966 WATER BALANCE



GROWING SEASON

The 1966 harvest started on the 22nd of September under a clear blue sky.

1966 yield (hl/ha)	Average yield (1946 to 2014)
20.1	33.9

RIPENING AND YIELDS

The crop this year was unfortunately rather small (only 20 hectolitres per hectare, and a total production of 300 barrels), but quantity was good and the wine had 12° alcohol.

1966 yield (hl/ha)	Average yield (1946 to 2014)
20.1	33.9