

# CHÂTEAU CHEVAL BLANC



2001 was a rather dry, but not excessively warm year.

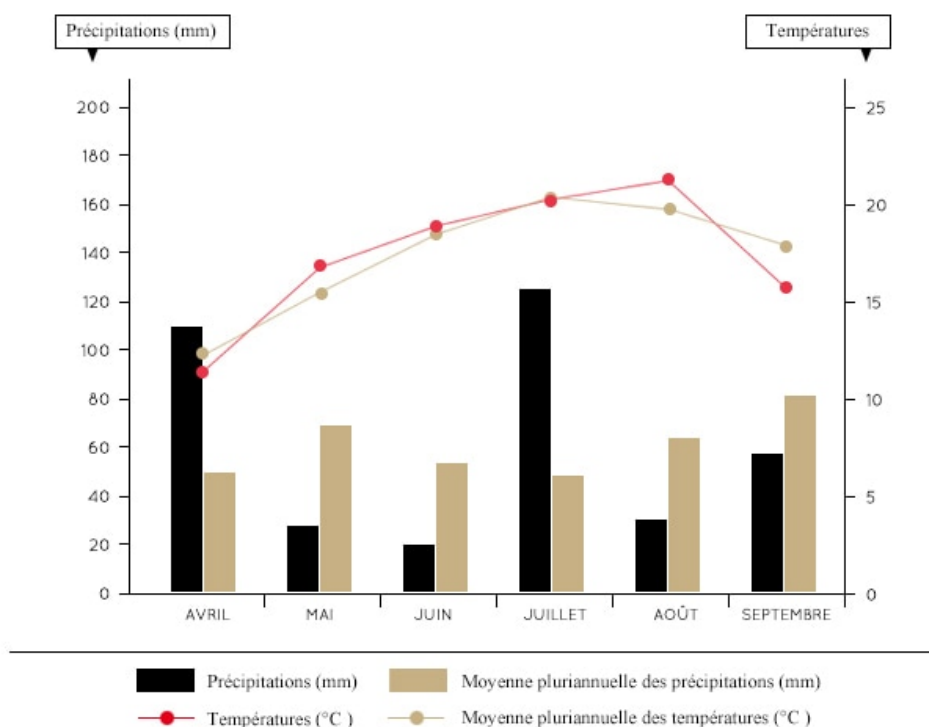
2001 Petit Cheval is complete, fresh and fruity, with a great length and a good ageing potential

## TEMPERATURES AND RAINFALL

The first four months of the year were wet and mild, except for a rather dry February. Both rainfall and temperatures from April to September were close to seasonal averages. While there were 125 mm of showers in July, rainfall in August and September was relatively low. August was hot (1.6°C above average) and September rather cool (2.2°C below average).

Except for two rainy days, the weather was good during the harvest.

### 2001 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION

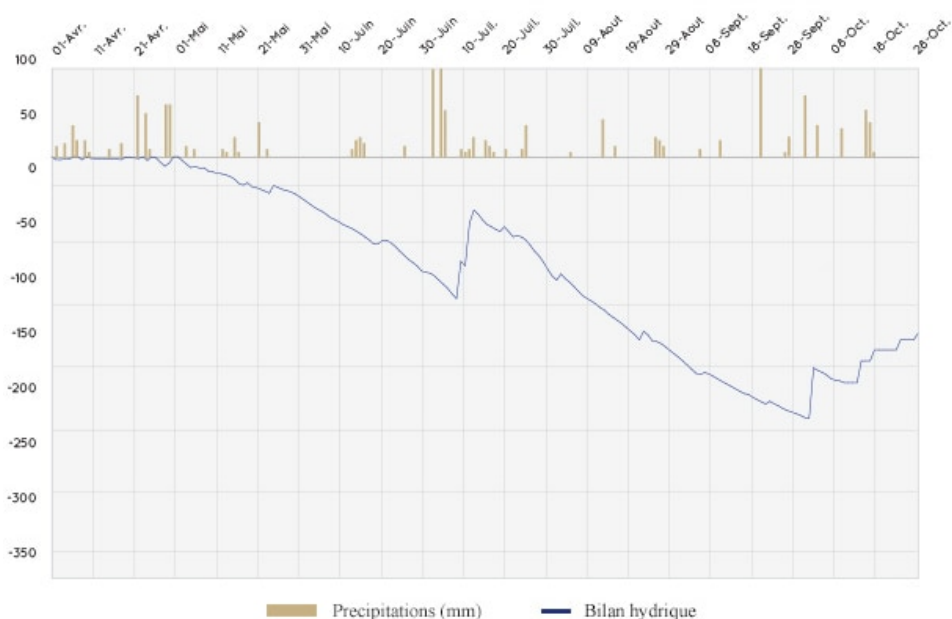


## WATER BALANCE

May and June were dry. The heavy showers in early July interrupted the beginning of water stress. However, August and September were dry. This meant that water supply during ripening was limited, an

important factor in quality.

## 2001 WATER BALANCE



## GROWING SEASON

Flowering was delayed after an early bud break, taking place three days after the usual date. Mid-véraison (colour change) was observed on the 11th of August for Merlot and the 14th of that month for Cabernet Franc. This was also later than usual. The harvest lasted from the 24th of September to the 9th of October, which was also later than the 10-year average. A gap between phenological maturity and physiological maturity was the inevitable result of the cool temperatures in 2001.

Phenological stage	Merlot 2001	Average 1994-2014	Cabernet franc 2001	Average 1994-2014
Bud break	March, 23rd	March, 28th	March, 27th	April, 2nd
Flowering	June, 2nd	May, 30th	June, 4th	June, 1st
Véraison	August, 11th	August, 2nd	August, 14th	August, 8th
Beginning of the Harvest	September, 24th	September, 19th	October, 2nd	September, 27th
End of the Harvest	October, 2nd	September, 27th	October, 8th	October, 5th
Number of days between...				

Phenological stage	Merlot 2001	Average 1994-2014	Cabernet franc 2001	Average 1994-2014
Bud break and Flowering	72 days	63 days	70 days	60 days
Flowering and Véraison	71 days	64 days	72 days	68 days
Véraison and Harvest	44 days	48 days	49 days	50 days

The grapes were in excellent condition at harvest time. There was virtually no grey rot in Merlot and just 0.1 % in Cabernet Franc, which is exceptional. The dry months of August and September combined with meticulous green pruning undoubtedly account for this result.

## RIPENING AND YIELDS

The grapes had a very good balance between sugar and acid. The Merlot grapes were quite small. Average yields were 33 hectolitres per hectare for Cabernet Franc and 40 for Merlot.

A major effort was made with green pruning in 2001: suckering, bud pruning, leaf thinning, and green harvesting. These operations contributed to similar yields from one plot to another and an even distribution of bunches. They also helped to create a sort of sunny microclimate underneath the leaf canopy and promote ripeness of the bunches despite fairly strong vegetative growth in July and early August.

2001 is a very good year. Rigorous sorting accounted for the best possible grand vin. Only 55% of the crop went into 2001 Cheval Blanc.

2001 yields (hl/ha)		Average from 1996 to 2014
Merlot	39.7	38.9
Cabernet Franc	32.5	34.2

## CELLAR WORK

2001 Petit Cheval contains 4% press wine.

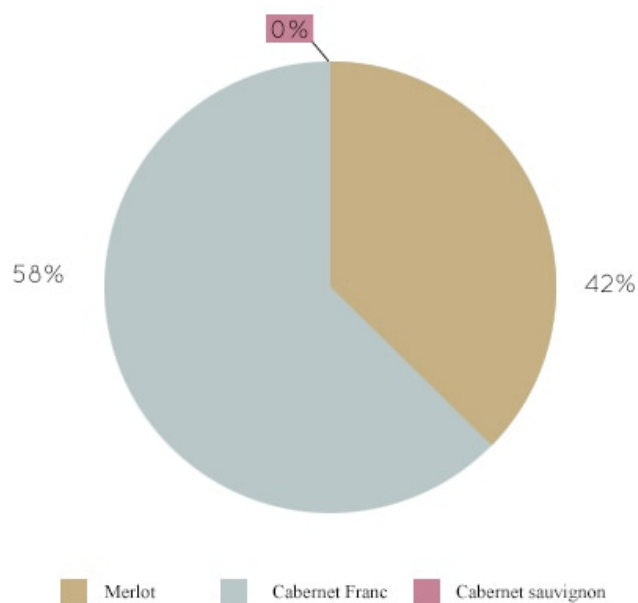
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## BLENDING

The final blend consists mostly of Cabernet Franc.

### 2001 PETIT CHEVAL BLANC BLENDING

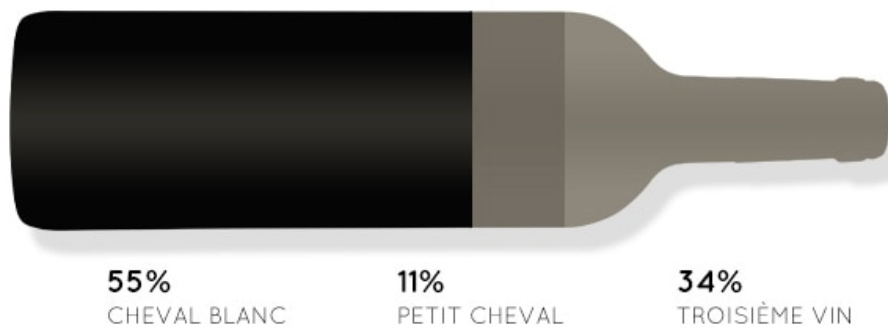


### PLOTS COMPOSING 2001 PETIT CHEVAL BLANC

PARCELLES COMPOSANT L'ASSEMBLAGE PETIT CHEVAL 2001



2001 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



## ALL 2001 PETIT CHEVAL BLANC BOTTLE SIZES



342	17 627	245	26	10	10	0	6	0	0
Demi-Bouteilles	Bouteilles	Magnums	Doubles-Magnums	Jéroboams	Impériales	Salmanazar	Balthazar	Nabucho donosor	Melchior

Degree of alcohol	13
Total acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	3.1
Volatile acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	0.57
pH	3.66
Total SO <sub>2</sub> (mg/L)	95
Reducing sugar content (g/L)	2.2
IPT (DO280)	72