

CHÂTEAU CHEVAL BLANC

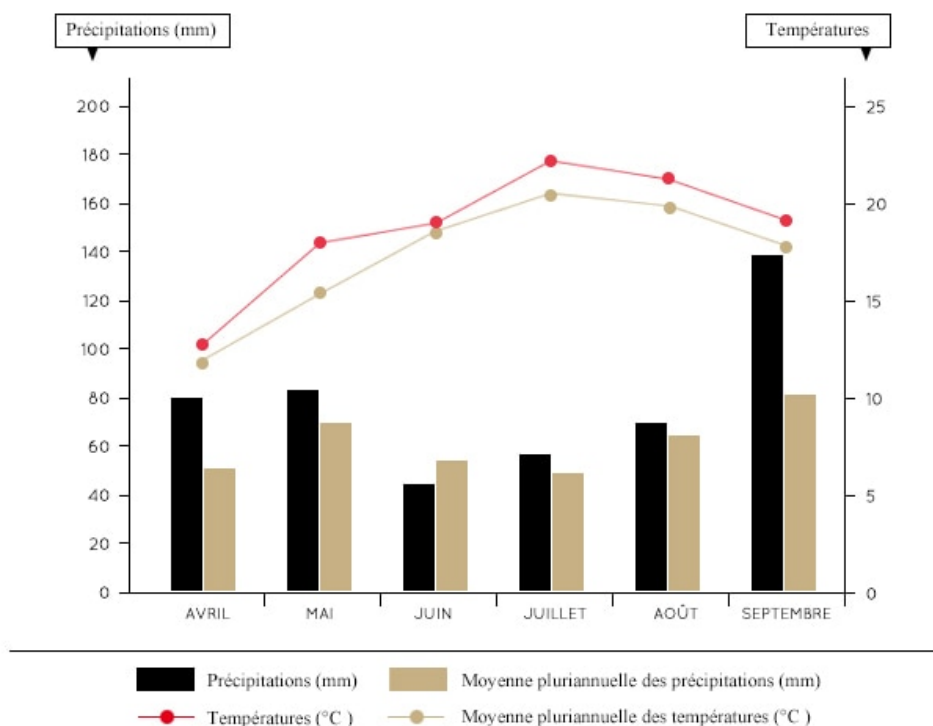


This was a warm, but not a dry year, with generous yields. The wines are delicious and opened up quite early although they continue to provide a great deal of pleasure.

TEMPERATURES AND RAINFALL

The winter of 1999 was mild, with just about average rainfall. This was also a warm year, making for early phenolic maturity. Summer precipitation was close to average, and showers were spread out evenly. September was warm and wet.

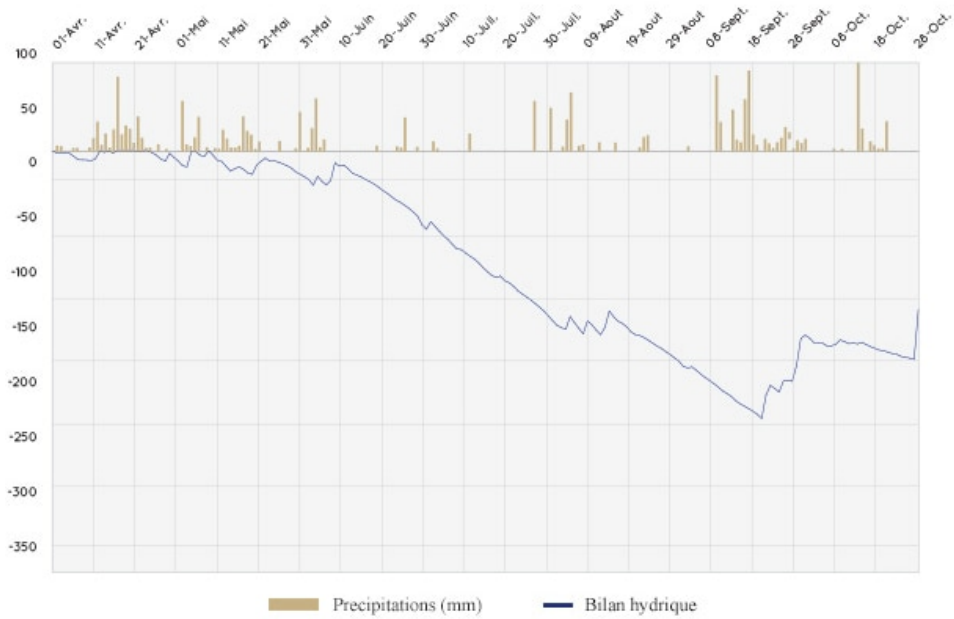
1999 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



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. On the whole, rainfall was fairly regular this year. However, the high temperatures caused significant evaporation, despite the lack of any one extremely dry period. Moderately strong water stress set in starting in early September.

1999 WATER BALANCE



GROWING SEASON

The 1999 growing season was largely in keeping with average weather conditions since 1996. Mid-véraison occurred on the 2nd of August for Merlot and the 8th of August for Cabernet Franc. There was little discrepancy between different plots of the same grape variety. Véraison took place very quickly, presaging homogeneous ripening. Vegetative growth stopped late in the season. Merlot was picked between the 14th and 21st of September, and mostly before rain on the 19th of September. It was Cabernet Franc's turn from the 22nd to the 28th of September.

Phenological stage	Merlot 1999	Average 1994-2014	Cabernet franc 1999	Average 1994-2014
Bud break	March, 28th	March, 28th	April, 1st	April, 2nd
Flowering	May, 29th	May, 30th	May, 31st	June, 1st
Véraison	August, 2nd	August, 2nd	August, 8th	August, 8th
Beginning of the Harvest	September, 14th	September, 19th	September, 22nd	September, 27th
End of the Harvest	September, 21st	September, 27th	September, 28th	October, 5th
Number of days between...				
Bud break and Flowering	63 days	63 days	61 days	60 days

Phenological stage	Merlot 1999	Average 1994-2014	Cabernet franc 1999	Average 1994-2014
Flowering and Véraison	66 days	64 days	70 days	68 days
Véraison and Harvest	44 days	48 days	46 days	50 days

The grapes were in remarkably good condition despite the rain during the harvest. In fact, the Merlot looked in better shape than any vintage since 1989. Cabernet Franc grapes were also fine, but the ones picked at the tail end of the harvest were not totally satisfactory, so careful sorting was necessary.

RIPENING AND YIELDS

Despite a fairly wet summer, the potential was very good. The concentration of phenolic compounds was high, especially in light of the astonishingly light weight of the berries when one considers the minimal water stress during summer. The balance between sugar and acidity in Merlot was very interesting. Some of the Cabernet Franc was not entirely ripe, with relatively low sugar levels, but showed no trace of herbaceousness.

Yields were largely above average.

1999 yields (hl/ha)		Average from 1996 to 2014
Merlot	53.0	38.9
Cabernet franc	51.4	34.2

CELLAR WORK

With 8% of the wine bled off fermentation vats 1999 Petit Cheval contains no press wine.

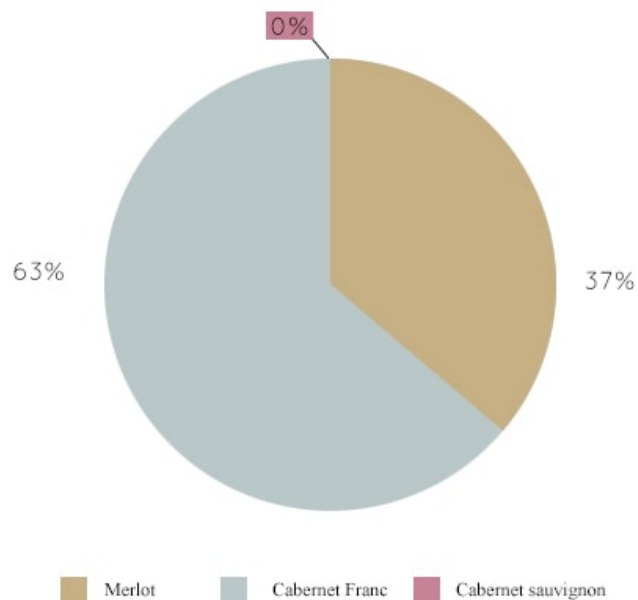
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BLENDING

1999 shows a beautiful synergy between concentrated, but slightly austere Merlot and elegant, very aromatic Cabernet Franc, which represents the highest proportion of the blending (61%).

1999 PETIT CHEVAL BLANC BLENDING



PLOTS COMPOSING 1999 PETIT CHEVAL BLANC

PARCELLES COMPOSANT L'ASSEMBLAGE PETIT CHEVAL 1999



1999 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



52%
CHEVAL BLANC

32%
PETIT CHEVAL

16%
TROISIÈME VIN

ALL 1999 PETIT CHEVAL BLANC BOTTLE SIZES



3 099	67 870	758	14	6	9	0	0	0	8
Demi-Bouteilles	Bouteilles	Magnums	Doubles-Magnums	Jéroboams	Impériales	Salmanazar	Balthazar	Nabucho donosor	Melchior

Degree of alcohol	12.5
Total acidity (g H ² SO ₄ /L)	3.25
Volatile acidity (g H ² SO ₄ /L)	0.46
pH	3.46
Total SO ₂ (mg/L)	78
Reducing sugar content (g/L)	1.0
IPT (DO280)	-