

# CHATEAU CHEVAL BLANC

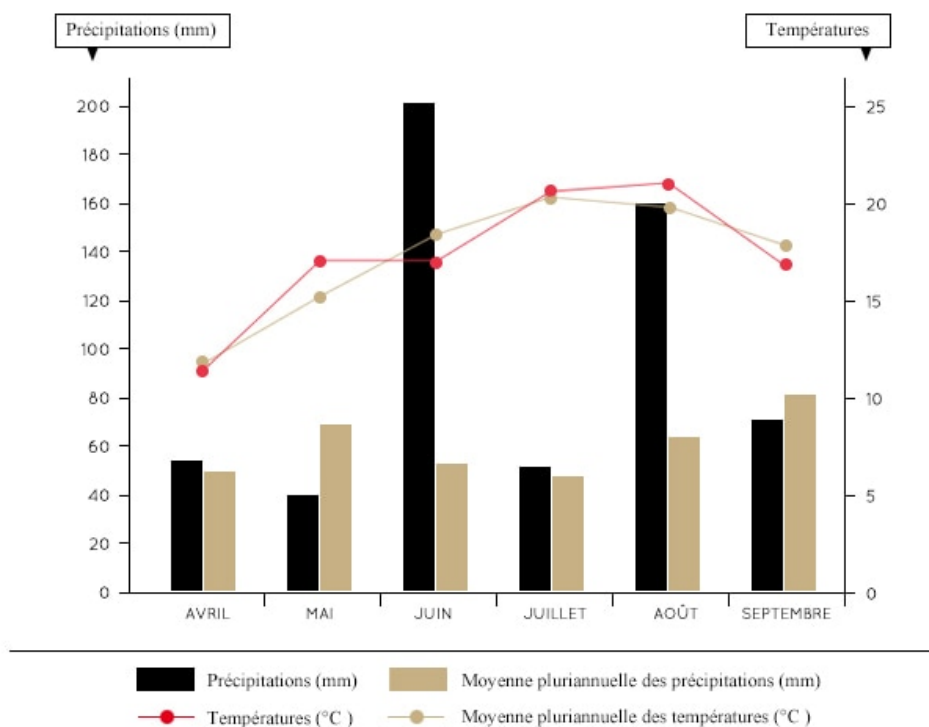


Execrable weather, combined with high yields, worked against ripening in 1992. While the wine is certainly light, it is also aromatic and pleasant.

## TEMPERATURES AND RAINFALL

This year was marked by major contrasts in the weather. After a very warm, sunny month of May, June was awful, with a great deal of rain (200 mm). Things improved in July, which was followed by a hot, but very wet month of August. Weather in September was uneven, but with temperatures, rainfall, and sunshine close to the monthly average.

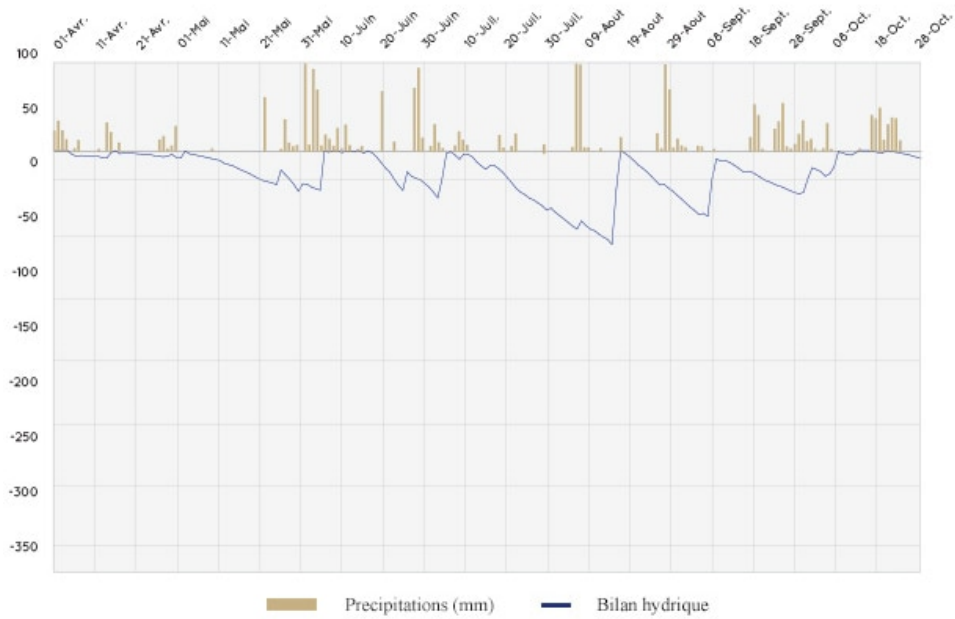
1992 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



## WATER BALANCE

There was no water stress in 1992. In fact, this was one of the wettest vintages in 50 years in Bordeaux. This was largely due to a series of showers from June to August. The absence of water stress obviously had an effect on wine quality.

## 1992 WATER BALANCE



## GROWING SEASON

Seeing as production was very limited in 1991, yields were generous in 1992, a year in which growth was quite vigorous, especially in the month of May. Special care needed to be taken in June to avoid the spread of mildew and grey rot. The grapes ripened at an average pace. The harvest began on the 24th of September and finished on the 10th of October.

	Merlot		Cabernet franc	
	Begin	End	Begin	End
1992 harvest dates	September, 24th	October, 1st	October, 2nd	October, 10th
Average harvest dates (1986-2014)	September, 19th	September, 27th	September, 27th	October, 5th

## RIPENING AND YIELDS

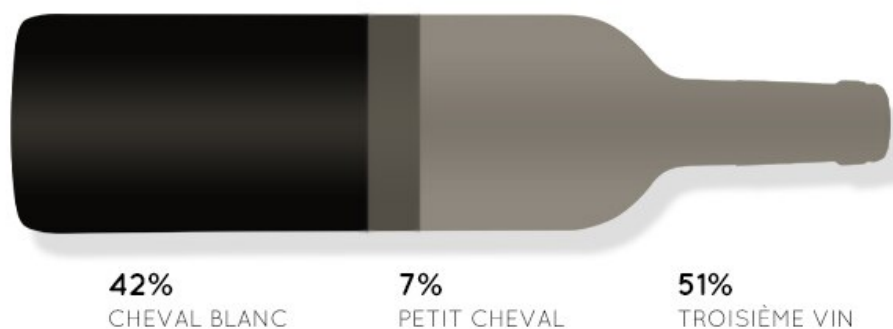
Despite a few showers, the weather mostly cooperated all throughout picking. The grapes were noticeably lacking not only in sugar, but also phenolic compounds. Total acidity was very high, but pH was close to average. The grapes were picked into small crates at Cheval Blanc starting with this vintage. Meticulous manual sorting was necessary to eliminate all trace of grey rot and underripe grapes. The crop was larger

than usual.

1992 yield (hl/ha)	Average yield (1946 to 2014)
63.5	33.9

## BLENDING

### 1992 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



Volume in bottles: 18 666

Degree of alcohol	12.5
Total acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	2.99
Volatile acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	0.47
pH	3.85
Total SO <sub>2</sub> (mg/L)	68
Reducing sugar content (g/L)	0.8
IPT (DO280)	-