

# CHÂTEAU CHEVAL BLANC



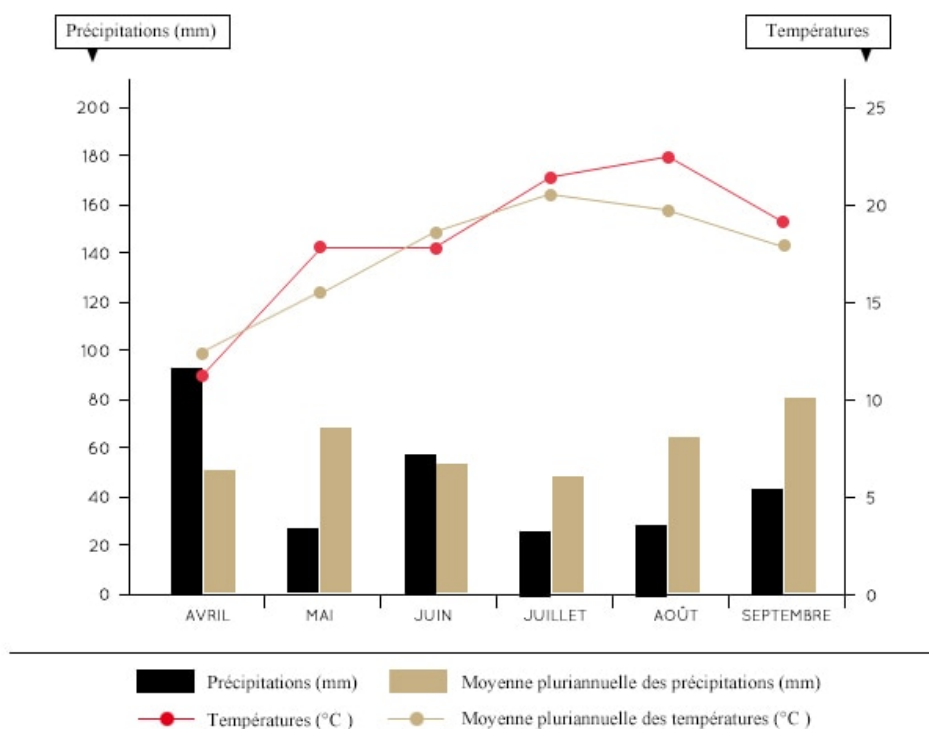
1990 was a hot, especially dry, and early-ripening year. The crop was perfectly ripe with very rich berries.

This is a very unusual vintage of Petit Cheval since it is composed of 98% Cabernet Franc. It is rich, concentrated, and has a very long aftertaste.

## TEMPERATURES AND RAINFALL

1990 was a hot, dry year. The temperature taken over a year was 1.1° above average and the water deficit from April to September was 89 mm. There were 11 days in July with maximum temperatures of over 35°C, and closer to 40°C on some of them. There was also 29% more bright sunshine than average during the months of July, August, and September.

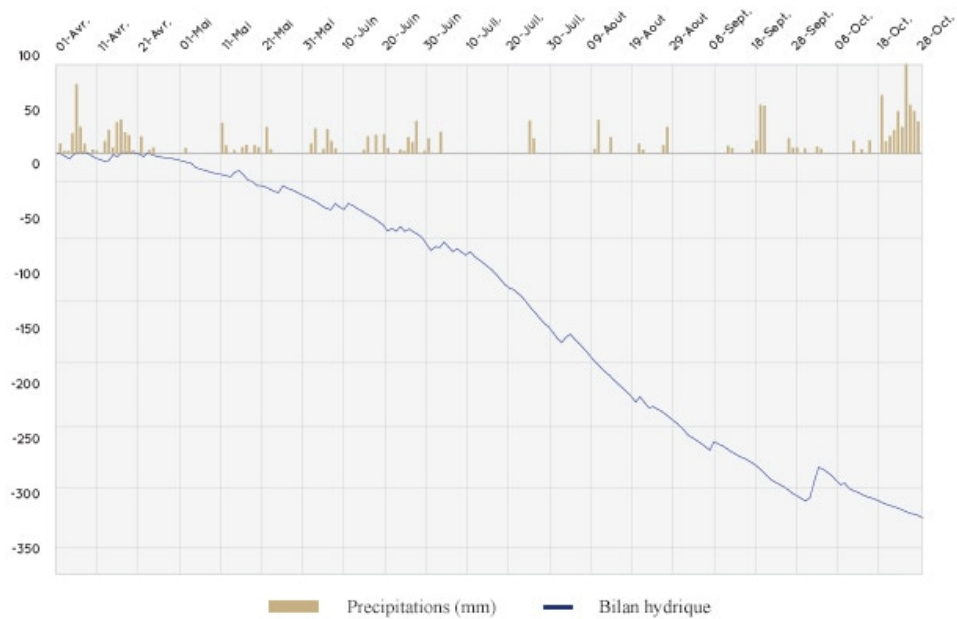
### 1990 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



## 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. There was a marked water deficit. 1990 was one of the driest vintages in 60 years.

## 1990 WATER BALANCE



## GROWING SEASON

The growing season got off to a record early start: bud break on about the 15th of March and flowering around the 25th of May. A frost on the 27th of March caused little damage and was more compensated by the huge number of buds. After relatively early véraison, ripening was very quick. The harvest was quite early, starting on the 11th of September and finishing on the 25th. Only two vintages were harvested earlier in the twentieth century: 1945 and 1989.

	Merlot		Cabernet franc	
	Begin	End	Begin	End
1990 harvest dates	September, 11th	September, 13th	September, 19th	September, 25th
Average harvest dates (1986-2014)	September, 19th	September, 27th	September, 27th	October, 5th

## RIPENING AND YIELDS

The grapes were perfectly ripe, very rich in sugar and phenolic compounds, and low in acidity.

The alcoholic degree was 13.6° and many vats of Merlot exceeded 14°.

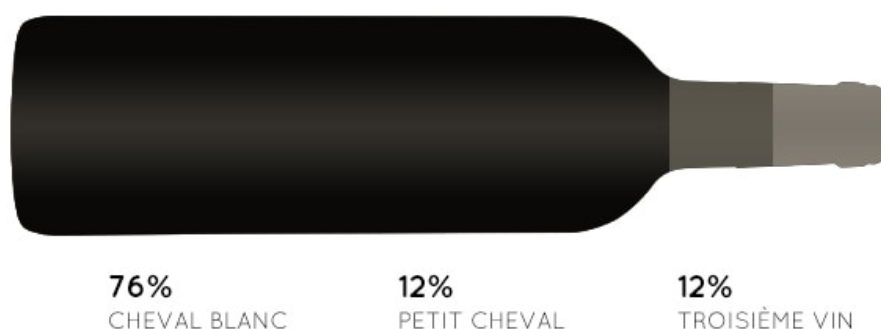
There were all the makings of a very great vintage thanks to the excellent state of the fruit. 1990 was the

first year when green harvesting was done at Cheval Blanc, which meant that yields were close to average despite the huge potential crop at the beginning of the season.

1990 yield (hl/ha)	Average yield (1946 to 2014)
40.2	33.9

## BLENDING

### 1990 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



Degree of alcohol	12.5
Total acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	3.33
Volatile acidity (g H <sup>2</sup> SO <sub>4</sub> /L)	0.61
pH	-
Total SO <sub>2</sub> (mg/L)	116
Reducing sugar content (g/L)	1.9
IPT (DO280)	-