

CHÂTEAU CHEVAL BLANC

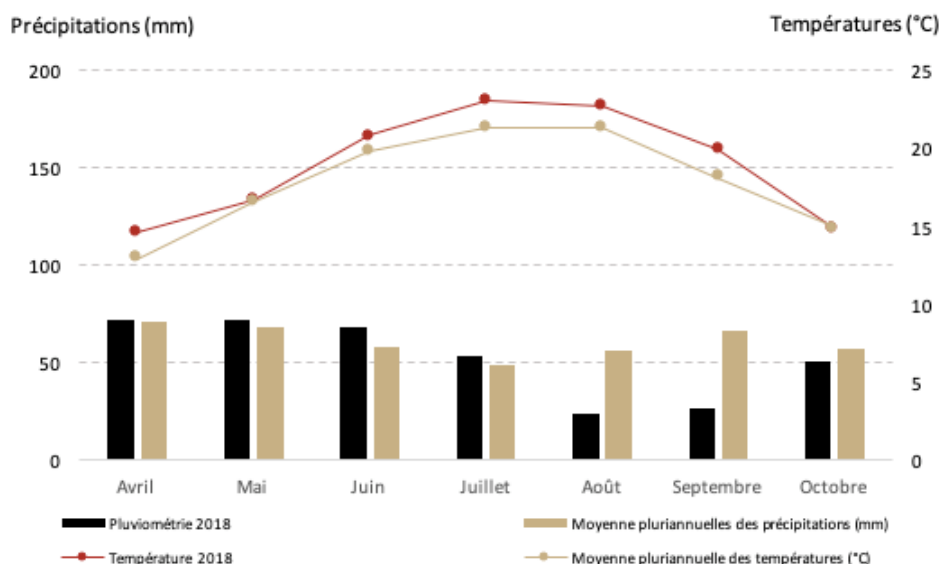
2018

The 2018 vintage will stick in people's memories because of the extensive presence of mildew in the vineyards. Fortunately, the weather took an about-turn in August, September and October resulting in a harvest of exceptional quality.

TEMPERATURES AND RAINFALL

After a very wet January, the weather in February was normal for the season. There was twice the usual rain in March whilst April was in line with the norm. May and June were very wet although not unusually so. Finally, dry weather set in from mid-June. The temperatures in the first half of the year were normal although February was exceptionally cold and April was a couple of degrees warmer than average. Moderate temperatures were recorded in July and August. These months were fairly dry apart from some rainfall in the first week of July. September was quite dry with only 26 mm of rainfall. As a result, the grapes reached perfect maturity and the harvest was completed in October in glorious weather.

2018 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION

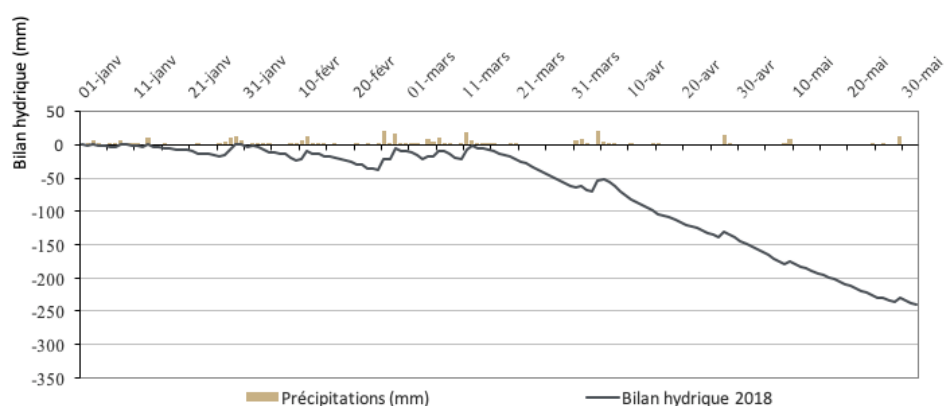


WATER BALANCE

The chronology of the rainfall enhanced the quality of the grapes. The heavy rains during the first half of the year built up important water reserves which meant that the vegetation could cope well with the dry

conditions in July and August. The lack of rain in September did place hydric stress on young vines on gravel soils, however. The clay and sandy clay soils coped well. Thanks to a wet month in March, followed by normal conditions in April and wet months in May and June, 2018 was classified as a wet vintage as at 30 June. After a very wet start to the vegetative cycle, 2018 ended up being a very dry vintage, in fact, thanks to the dry conditions in July, August and September. By 30 September, this vintage was one of the driest recorded since 1952 along with 1990, 2000 and 2016. For the duration of the cycle, the water regime was very similar to that of the 2000 vintage. The dry conditions in September helped the ripening process and the grapes reached maturity in mid-October in very dry conditions. The three ‘terroirs’ at Cheval Blanc coped well with the water regime, even on gravels soils which fared much better than in 2016. The water regime in the summer and towards the end of the season was particularly helpful for the clay soils.

2018 WATER BALANCE



GROWING SEASON

The budburst was within the norms; 11 April for the Merlot and 14 April for the Cabernet Franc. Mid-flowering took place on 28 May for the Merlot, 1 June for the Cabernet Sauvignon and 2 June for the Cabernet Franc. The wet conditions didn't affect the flowering which was dense and homogenous. 'Véraison' took place between 30 July and 8 August depending upon the varietal. The extremely dry conditions during the summer halted growth prematurely. The harvest was drawn out, lasting from 10 September to 11 October. The grapes reached optimum ripeness thanks to the dry summer weather and the good weather conditions at the end of the season. This meant that each plot could be picked just as it reached perfect maturity. Overall, the harvest was extremely healthy.

Phenological stage	Merlot	Average 1996-2018	Cabernet franc	Average 1996-2018
Bud break	April, 11th	March, 30th	April, 13th	April, 4th
Flowering	May, 28th	May, 28th	June, 2nd	June, 1st
Véraison	July, 30th	August, 2nd	August, 8th	August, 7th

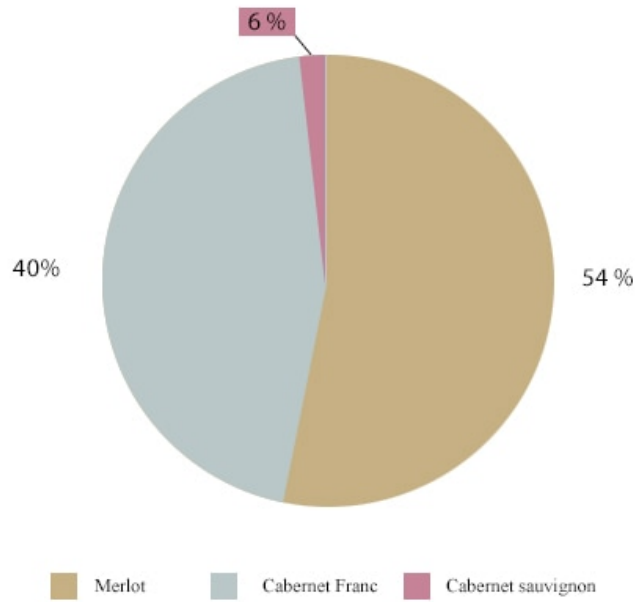
Phenological stage	Merlot	Average 1996-2018	Cabernet franc	Average 1996-2018
Beginning of the harvest	September, 10th	September, 18th	September, 24th	September, 27th
Number of days between				
Bud break and flowering	59 days	62 days	58 days	60 days
Flowering and véraison	63 days	64 days	67 days	67 days
Véraison and harvest	45 days	47 days	45 days	50 days

RIPENING AND YIELDS

Without a doubt, 2018 is one of the great vintages of the domain. The heavy rainfall during the vines' growth period and the dry weather during the ripening process and harvest constituted nearly perfect conditions for producing rich complexity in the grapes. This was because the bunches were small and perfectly ripe. Smaller bunches result in concentrated berries with very complex aromatics. On a technical level, the sugar content was quite high but nicely balanced by the level of acidity.

BLENDING

2018 CHEVAL BLANC BLENDING



PLOTS COMPOSING 2018 CHEVAL BLANC

