

CHÂTEAU CHEVAL BLANC

1974

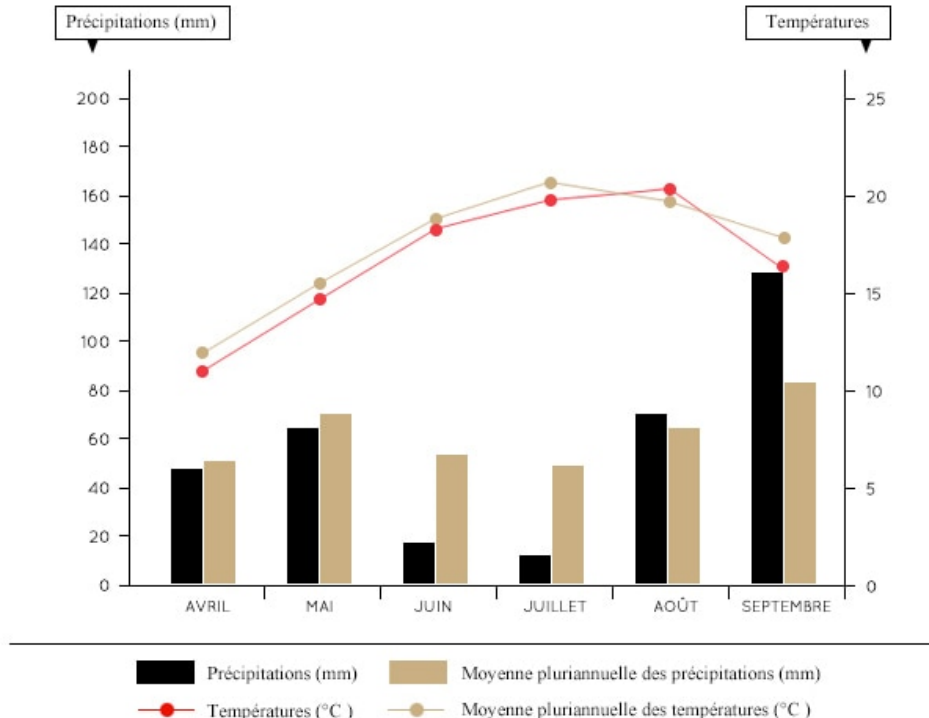
This year was made rather challenging due to rain at the end of the growing season. The wine is fairly concentrated and still enjoyable to drink.

CONDITIONS CLIMATIQUES

TEMPÉRATURES ET PRÉCIPITATIONS

Temperatures were close to average all year long, except for September, which was cool and wet. Rainfall was lower than average from April to July, but plentiful from August to October. It was especially wet during the harvest.

1974 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION

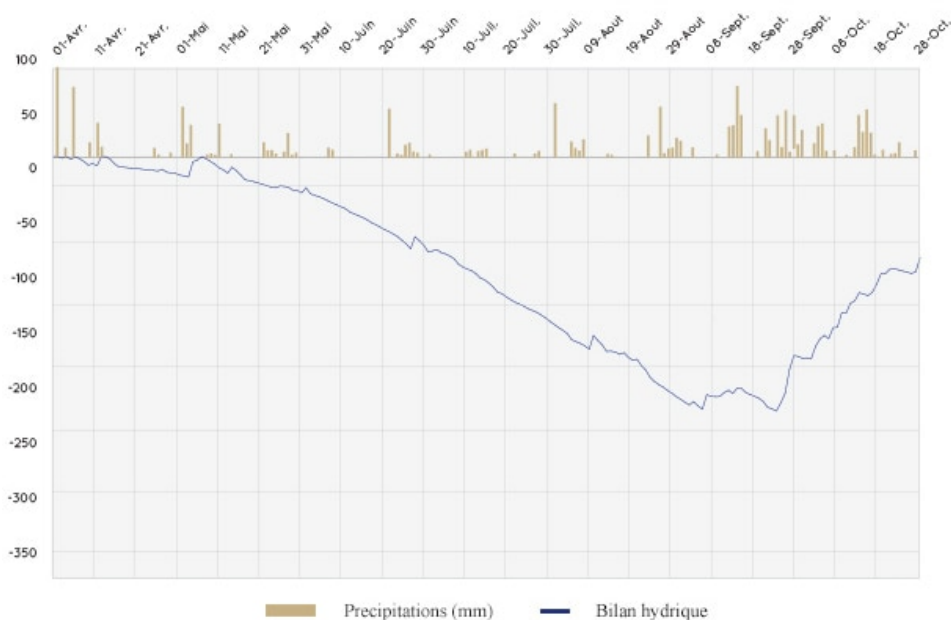


RÉGIME HYDRIQUE

In order to grow well, the vine needs for water stress to set in slowly so the grapes to ripen well and

become concentrated. The water deficit was great until the month of August thanks to the dry weather from the start of the growth cycle until September. However, the situation changed due to September rain and the harvest was then ruined by a number of days with heavy rain.

1974 WATER BALANCE



CYCLE DE LA VIGNE

Picking started late because of the disturbed weather conditions leading up to the harvest (rain and cool temperatures) that did not allow the grapes to attain optimum ripeness.

	Begin	End
1974 harvest dates	September, 30th	October, 14th
Average harvest dates: 1946-2014	September, 24th	October, 8th

PARTICULARITÉ DU MILLÉSIME

MATURITÉ DES RAISINS ET RENDEMENT

1974 yield (hl/ha)	Average yield: 1946 to 2014
51.3	33.9

ASSEMBLAGE

Degree of alcohol	12
Total acidity (g H ² SO ₄ /L)	3.14
Volatile acidity (g H ² SO ₄ /L)	0.52
pH	3,50
Free SO ₂ (mg/L)	-
Reducing sugar content (g/L)	1.1
IPT (DO280)	58

LES DEGUSTATIONS

15/04/2010

Une année prometteuse gâchée par les pluies abondantes de septembre qui perdurent pendant les vendanges en octobre. De la quantité (47 hl/ha), mais la qualité n'est pas au rendez-vous.

Le vin possède une couleur intense et est étonnamment tannique et concentré. Malgré sa constitution, il manque un peu de corps. Peu aromatique, le vin est ingrat à cause des arômes herbacés qui le dominent. Cependant, quelques bouteilles sont bien conservées, il faut les essayer sans plus tarder car le vin a dépassé son apogée.