

CHÂTEAU CHEVAL BLANC

2005

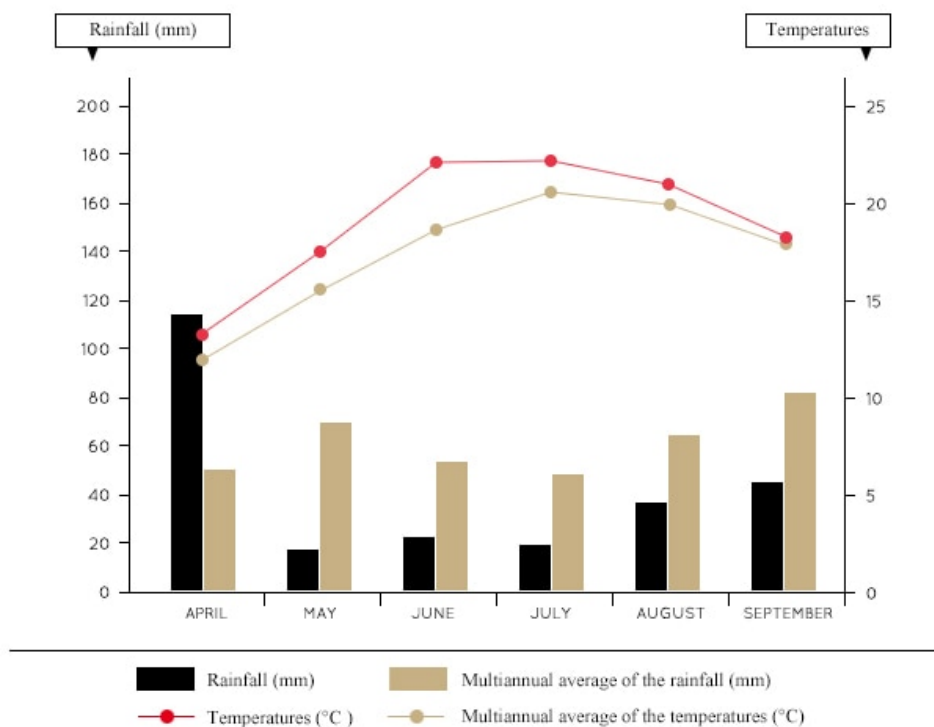
This warm year with record dry weather was as favourable to Merlot as it was to Cabernet Franc.

This immense wine is elegant and powerful, with a beautiful tannic texture and great length. It will long leave its mark on the history of Château Cheval Blanc.

TEMPERATURES AND RAINFALL

2005 was exceptionally dry. Total precipitation from January to September amounted to 344 mm – compared to an average of 572 mm. This was a very warm year, but without a heatwave like in 2003. Temperatures from April to September were 1.7°C above seasonal averages. These conditions were very favourable to vine growth and ripening. The weather was dry, with average temperatures.

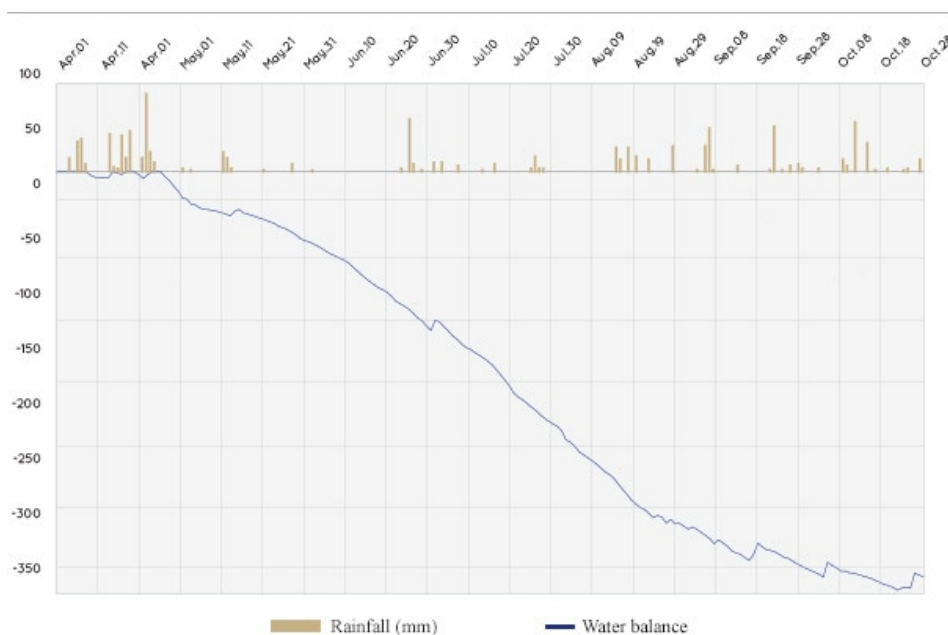
2005 : TEMPERATURES AND RAINFALL COMPARED WITH NORMAL VALUES IN SAINT-EMILION



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. This was the case in 2005, and the vines were able to adapt gradually. In addition, the two previous growing seasons had also been dry, so the root systems had coped by sinking deeper into the soil. Despite the historically dry conditions, there was little loss of leaves. This situation also led to an early stop to vegetative growth and limited the size of berries. These were exceptionally small, a sure sign of concentration.

2005 WATER BALANCE



GROWING SEASON

Mid-véraison took place on the 31st of July for Merlot and the 6th of August for Cabernet Franc, which made 2005 an early year despite late bud break compared to the preceding 10-year average. The fact that vine growth made up for this delay is essentially due to very high temperatures in June (+ 3.5°C above average). Flowering and véraison were quick and even. The harvest began on the 12th of September. The fine weather in September meant that picking could wait for Cabernet Franc to reach optimum ripeness. The harvest took 16 days and ended on the 27th of September.

Phenological stage	Merlot 2005	Average 1994-2014	Cabernet franc 2005	Average 1994-2014
Bud break	April, 5th	March, 28th	April, 9th	April, 2nd
Flowering	May, 29th	May, 30th	May, 31st	June, 1st
Véraison	July, 30th	August, 2nd	August, 6th	August, 8th

Phenological stage	Merlot 2005	Average 1994-2014	Cabernet franc 2005	Average 1994-2014
Beginning of the Harvest	September, 12th	September, 19th	September, 21st	September, 27th
End of the Harvest	September, 16th	September, 27th	September, 27th	October, 5th
Number of days between...				
Bud break and Flowering	56 days	63 days	53 days	60 days
Flowering and Véraison	63 days	64 days	69 days	68 days
Véraison and Harvest	44 days	48 days	46 days	50 days

There was extremely little oidium and mildew this year. The potential yield was quite high, so bunch thinning was done systematically in order to produce a very great vintage. This work in the vineyard, combined with outstandingly fine weather, produced superb grapes.

RIPENING AND YIELDS

The composition of these ripe grapes was outstanding and the sugar level was unprecedented. Acidity was on the low side, but not excessively so. The fruit was ripe but not overly so, or candied, which happens sometimes in very hot years. For the above reasons, the wine's high alcoholic degree was not an impediment to quality. The grapes had a high concentration of phenolic compounds and very ripe tannin. The 2005 vintage was exceptionally fine in Bordeaux in general and at Cheval Blanc in particular. In fact, all dry years (1989, 1990, 1995, 1998, 2000, 2009, and 2010) are great ones in Bordeaux – and 2005, the driest on record, confirms the rule. Both Merlot and Cabernet Franc were very successful. 2005 Cheval Blanc is rich, perfectly balanced, and shows great freshness.

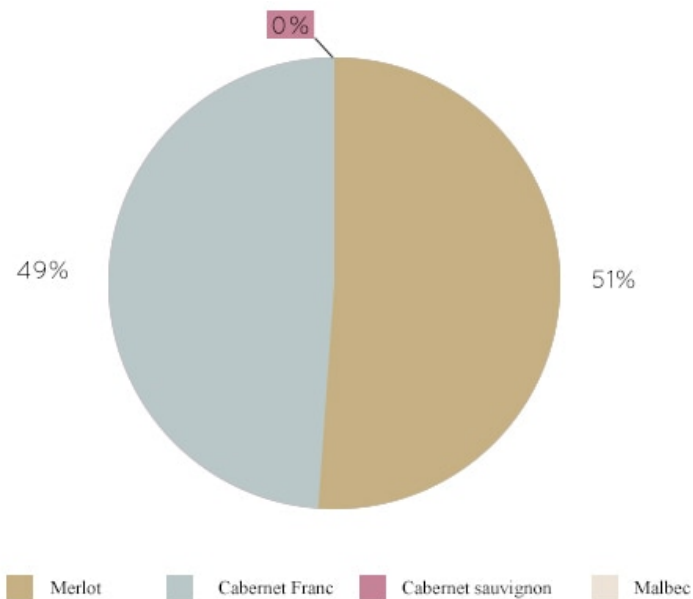
2005 yields (hl/ha)		Average from 1996 to 2014
Merlot	45.5	38.9
Cabernet Franc	40.0	34.2

CELLAR WORK

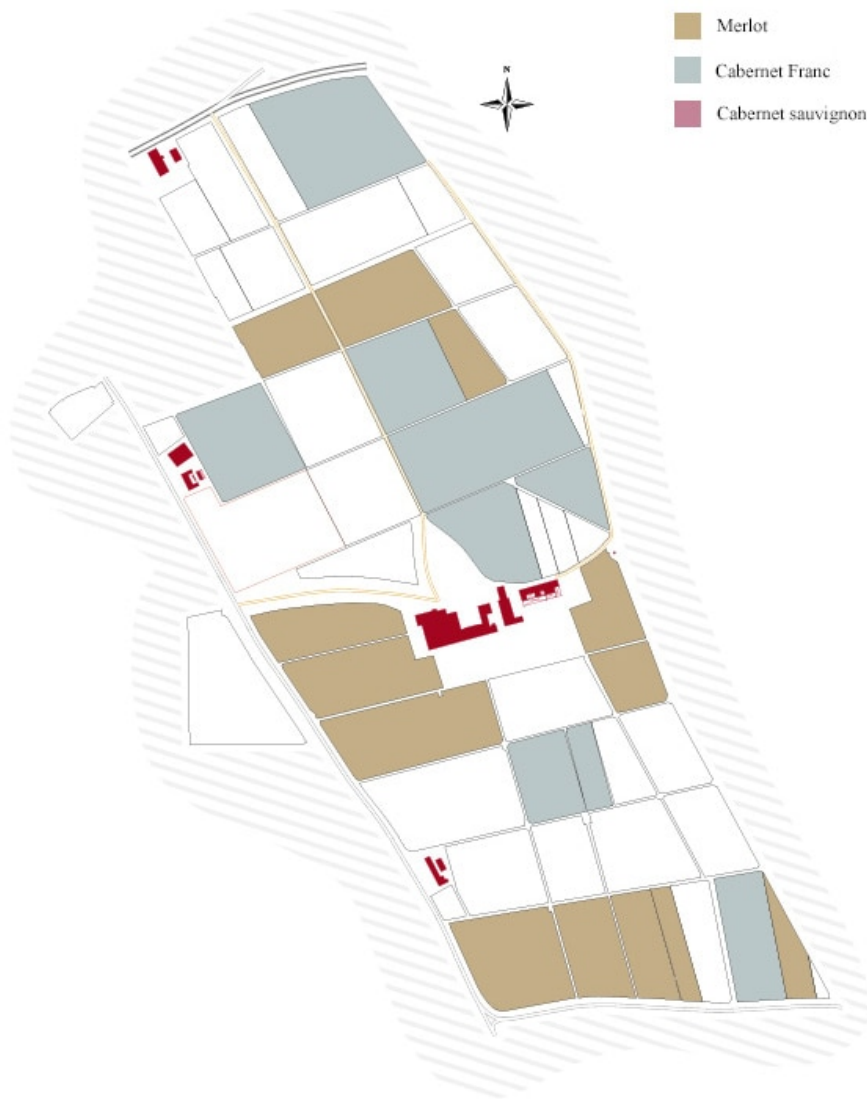
Maceration varied from 19-26 days. The blend contained 5% of press wine. One percent of the wine was bled off from fermentation vats, and there was no chaptalisation whatsoever. Ageing took place in 100% new oak barrels for 16-17 months.

BLENDING

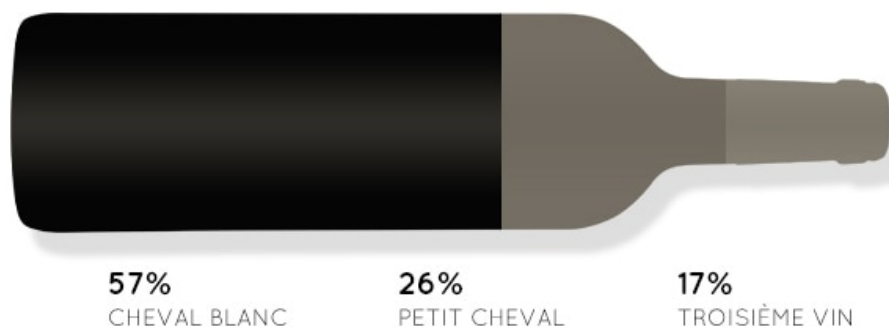
2005 CHÂTEAU CHEVAL BLANC BLENDING



PLOTS COMPOSING 2005 CHEVAL BLANC



2005 PROPORTION OF THE DIFFERENT WINES, CHEVAL BLANC, PETIT CHEVAL & THIRD WINE



ALL 2005 CHATEAU CHEVAL BLANC BOTTLE SIZES



Degree of alcohol	14
Total acidity (g H ² SO ₄ /L)	3.1
Volatile acidity (g H ² SO ₄ /L)	0.57
pH	3.92
Total SO ₂ (mg/L)	94
Reducing sugar content (g/L)	1.3
IPT (DO280)	79