

CHEVAL BLANC

1st Great Classified Growth "A"

2003 Vintage

Surface area :

37 hectares (91.39 acres)

Density of plantation :

6,000 to 7,700 plants per hectare

Soil types :

Alluvium from the Isle river, made up of gravel, clay and sand.

Grape varieties :

- 58% Cabernet Franc
- 42% Merlot

Average age of the vines :

42 years

Vineyard management :

Single and Double Guyot pruning, trellising in three different stages, ratio canopy height/distance between rows : 0.8.

De-budding, de-suckering, removing of lateral shoots.

Manual picking with three sortings for selection.

Growing season and weather conditions :

A very hot, dry year.

- Bud-break : Merlot, the 25th March – Cabernet Franc, the 29th March
- Flowering : Merlot and Cabernet Franc, the 26th May
- Colour-change : Merlot, the 25th July – Cabernet Franc, the 30th July

Constitution of the grapes :

Small, sweet berries, not very acid (a low malic acid content)

Harvest :

From the 1st to the 18th September (the earliest harvest at Cheval Blanc for 110 years).

Yield :

30 hectolitres per hectare

Vinification :

A strict plot by plot vinification.

A vatting period of three weeks in temperature controlled, concrete and stainless steel vats.

Malo-lactic fermentation in vat.

Traditional vinification.

Ageing :

- 16 to 18 months for the first wine

- 12 months for the second wine

Ageing in 100% new barrels. Racking every three months, using a bellow pump. Fining with egg whites.

Blending :

Our blends have not yet been finalised, but bearing in mind the weather conditions, the Cabernet Franc is likely to be in higher proportion.

Owners :

M. Bernard Arnault and Baron Albert Frère

Managing Director :

M. Pierre Lurton

Brands :

Château Cheval Blanc

Le Petit Cheval

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