

DOMAINE DE CHEVALIER



GRAND CRU CLASSÉ DE GRAVES

DOMAINE DE CHEVALIER

The Domaine de Chevalier located in Léognan, the Capital town of the Graves Region has a long history. It appears on the famous map of Pierre de Belleye in 1783.

In 1983 the estate was purchased by the Bernard Family, N° 1 in France on the spirits market and a major negotiant of premium Bordeaux wines.

It has been run ever since by Olivier Bernard who perpetuates that spirit of balance and the constant drive for perfection which have been the hallmark of this outstanding wine.

The red Domaine de Chevalier, the flagship of the Pessac-Léognan appellation belongs to the elite of the great classified growths of Bordeaux.

The white Domaine de Chevalier is recognized as one of the world's finest dry wines.

CURRENT SPECIFICATION SHEET OF THE DOMAINE

Appellation : Pessac-Léognan

Soil : gravel on clay-gravel subsoil

White wine 5 ha – great wine 18 000 bottles

Red wine 45 ha – great wine 100 000 bottles

WHITE

HARVEST : Hand-picked, into small crates.

Grapes are picked in 3 to 5 waves for optimum ripeness. Traditional cold settling in barrels.

VINIFICATION : Fermentation in barrels.

Age in barrels for 18 months (35% new oak) with bâtonnage (stirring the lees with a stick)

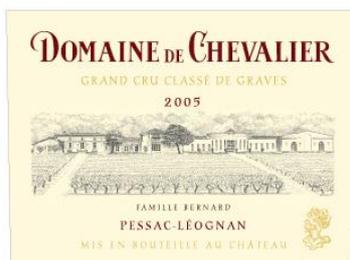
RED

HARVEST : Hand-picked, into small crates.

Grapes are carefully sorted in the vineyard as well as before and after destemming.

VINIFICATION : Two vat-rooms, one with small tulip-shaped tanks (since 2013), to increase the plot selection, complete the extraction and refining the blend. Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

Second Wine : L'ESPRIT DE CHEVALIER



DOMAINE DE CHEVALIER ROUGE 2005

55 % CABERNET SAUVIGNON – 35 % MERLOT
6 % PETIT VERDOT – 4 % CABERNET FRANC

Alc 13 %

2005

LE MILLÉSIME DE LA QUINTESSENCE

Strongly influenced by dry and sunny weather, 2005 was extremely favorable to viticulture, especially in gravels clayey soils.

After a very dry and lasting cold winter, the vine has grown steadily with no spring frosts.

April abundantly watered was favorable to the development of young shoots. In early June, dry, sunny and ventilated weather, enabled a great flowering and good fertilization. The hot and dry summer, punctuated by cool nights, triggered a frank veraison, complete and rapid.

The sanitary conditions of the vineyards has always been perfect. Each of the vine cycle was performed in almost ideal conditions.

The characteristic of this vintage comes from record concentrations, with exceptional maturity reached, and precise choice of harvest dates of each plot, without any climate problem.

2005 is a historic vintage, the vintage of the quintessence, making date in the history of Domaine de Chevalier and, of course, in that of Bordeaux..

Harvests : 26 Sept. to 12 Oct.

(Merlot 26 Sept.- Petit verdot 3 Oct. –

Cabernet sauvignon 5 Oct.)

TASTING

An exceptional climate, an exceptional terroir, an exceptional wine.

Nature spoke, vines responded, the man revealed a ... sublime Domaine de Chevalier.

Satin red-black color.

Exuberant nose of fruit, liquorice, balsamic scents and wet gravel soils.

On the palate, velvety Merlot charm, aristocratic style of Cabernet-Sauvignon, intensity and strength of Petit Verdot, Cabernet Franc elegance... A final ... that never ends!

Beautiful balance between mineral and fruit, highlighted by great freshness

A vintage landmark and reference among the great wines produced by Domaine de Chevalier. The secret of these great vintages is revealed after a long and slow aging...



PROPRIETAIRE : FAMILLE BERNARD

ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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