

# 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 Belleyne in 1783.

In 1983 the estate was purchased by the Bernard Family, N° 1 in France on the spirits market and a major negociant 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

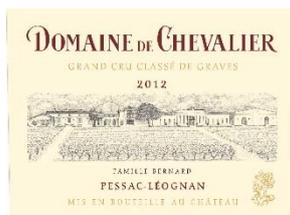
**HARVEST** : Hand-picked, into small crates.

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

Since 1986



## DOMAINE DE CHEVALIER ROUGE 2012

### APPELLATION PESSAC LEOGNAN

65% CABERNET SAUVIGNON - 30% MERLOT - 5% PETIT VERDOT

ALC : 13,5 %

**Harvest (red)** : 9 to 18 October 2012

**Bottling** : 25 to 27 August 2014

VERY GOOD SURPRISE WITH 2012 VINTAGE

**Great Dry White. Very good Red**

A rainy spring was welcome after two years of strong drought. Risks of diseases (mildew...) have been checked with preventive works by a very good technique strategy. A long period of flowering created a serious heterogeneity which was homogenized by precise green works all along July and August.

Finally we had a wonderful summer after and hesitant July but lightly rainy (in terms of quantity). Growing cycle stopped early August. Ripening period (August-October) was fully sunny without any drop of rain.

Such conditions have been excellent to clean the vineyard: no diseases, no damages. We had high sugar potential and very good acidity (quality of gravelly and clayey soils) together with high level of tannins in red skins.

Our reds were harvested from October 9<sup>th</sup> to 18<sup>th</sup>. The special feature was the lack of synchronization between the technical maturity (sugar-acids) and phenolic maturity. Tannins and aromas quality are essential for the success of Bordeaux vintage, there was a huge waiting before the skins soften. The (high) risk of this expectation was botrytis development, but thanks to the excellent preparation of the vineyard, we harvested fruits rich in achieved tannins. Vinification gave beautiful fleshy, fresh and tasty wines, with ripe and noble tannins, far beyond our expectations: **NICE QUALITY VINTAGE FOR RED.**

### TASTING NOTE

Deep and intense color

Generous and fresh nose of ripe fruits. Red and black berries mixed with lightly peppery spices. Presence of mineral. Menthol and liquorice.

Immediate fruit and freshness on the palate. Full bodied wine with structuring ripe and supple tannins without hiding finesse and complexity. Nice acidity gives tension and freshness.

Very long class finish.



**OWNER : FAMILLE BERNARD**

**ADMINISTRATEUR-GERANT : OLIVIER BERNARD**

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