



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 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



DOMAINE DE CHEVALIER ROUGE 1989

APPELLATION PESSAC-LEOGNAN

65 % Cabernet Sauvignon – 30 % Merlot
5 % Cabernet Franc

Alc 12,5 °

1989 VINTAGE

Unforgettable vintage! Early maturity and great richness of the grapes.

Except April, fresh and wet, the other months, until the end of October, were clearly warmer sunnier and drier than the average of thirty last years. The ripening took place in very favorable conditions and our deep-rooted old vines have not suffered from lack of water. In September this dry and sunny weather continues.

The harvest of these great grapes took place, early, in perfect condition.

TASTING NOTE :

Great vintage, hot and early. This wine already tasted nicely in the barrel...

Dark red colour. Slight change red-brown on the "disc".

Intense and complex nose. Undergrowth, leather, fresh earth, red and black fruits. Ample mouth, tasty and sweet. Very nice balance.

The energy of this wine excites the taste buds and enhances youth supple tannins.

It still has a great potential.

Great length and finesse. Very distinguished wine.

Temperature: 17°

Decanting : 30 minutes before drinking



**OWNER : THE BERNARD FAMILY
ADMINISTRATOR : OLIVIER BERNARD**

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