



## 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)

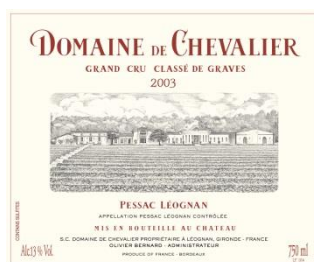
### RED

**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



## **DOMAINE DE CHEVALIER ROUGE 2003**

### APPELLATION PESSAC-LEOGNAN

65 % Cabernet Sauvignon - 30 % Merlot - 5 % Cab. Franc  
Alc 13 °

**Bottled** : 6 July 2005

### **2003: THE GREAT HEATWAVE !**

Everyone in France remembers the oppressive heat of this year...

"For 11 consecutive days, from August 3 to 13, maximum temperatures exceed 35 ° C., with a few days to more than 40 ° C. (and remain unusually high during the night)". Rainfall was below normal, but nevertheless, the water supply this summer there was never completely deficient, allowing the vines to ensure sufficient vitality "(Source: Faculty of Oenology of Bordeaux)

### **HEATWAVE AND GREAT TERROIR**

Only a great terroir allows the vines to adapt to some exceptional climatic conditions.

In 2003, the terroir of Domaine de Chevalier showed its extraordinary potential. Despite harsh conditions, the quality of the harvest was great: very rich, very tasty, with a lot of freshness and a very good level of acidity. This is due to the excellent water supply made possible by a deep root in the soil of graves and high quality clays that have restored water for the vines to protect the fruit and maintain acid balance.

### **Domaine de Chevalier Rouge 2003**

### **TASTING :**

Since its bottling in June 2005, this wine is even better than it promised.

Its complex and intense nose of red berries and blackberries, plum jam, mocha, chocolate, and spices remind us the specific climate of this hot vintage ...

In the mouth, full and tight structure, fine, elegant and racy tannins, revealing the mineral flavors of liquorice and smoke of the terroir. Very balanced wine, strong and fine. Drink 2015 – 2020



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

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