

DOMAINE DE CHEVALIER

GRAND CRU CLASSÉ DE GRAVES

LE DOMAINE

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)

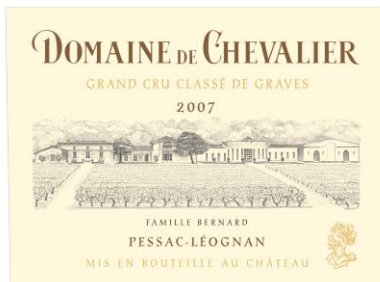
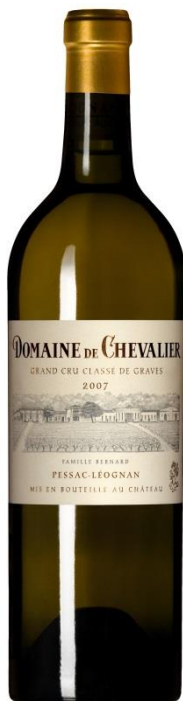
RED

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 BLANC 2007

HANDPICKING HARVEST : 6TH TO 26TH SEPTEMBER

85 % SAUVIGNON – 15 % SEMILLON

ALC 13,5°

BOTTLED : 08/07/2009

2007

OUTSTANDING SUCCESS !

The bad weather of that summer and the rains in late August have allowed (before the harvest!) many people to say and write (too early) that 2007 would not be a good vintage.

Certainly a great summer is undoubtedly a promise of quality harvest but the intensity of sunlight in the late season is the assurance of a great vintage. In 2007, we had a very long period of maturity without excess heat and the months of September and October, very sunny, have guaranteed the fineness of the tannins, aromatic complexity and concentration of different grape varieties.

"As for the white wine, hard to find less beautiful batches that could not be included in the great wine! It's really beautiful: pure aromas, citrus, freshness, power, brilliance, great elegance, incredible length. The level of the greatest vintages..." said Olivier Bernard during final blend tasting.

TASTING :

The personality of this wine is truly amazing. Sharpness and aromatic radiation are striking.

On the palate concentration and freshness give way to a perception of purity, finesse and mineral complexity giving the wine an unusual great class.

A bottle that will be a landmark in the history of Domaine de Chevalier.



PROPRIETAIRE : FAMILLE BERNARD

ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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