



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 1999**

APPELLATION PESSAC-LEOGNAN

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

Alc 12,5 °

Bottled : June 2001

1999 VINTAGE

According to the Faculty of Enology of Bordeaux, 1999 was a vintage that required time and attention, and a real know-how to harvest grapes in a perfect state of maturity, allowing to produce great wines...

But the end of May was quite dry and the flowering process went quickly and evenly. This was followed by 3 months of warm, from June to August, with a beautiful sunshine. The vineyard was very healthy.

We had some rainfall in the second half of September. But thanks to the good conditions of past summer, the development and conditions of the grapes were excellent. This is also the hallmark of great "terroir".

TASTING NOTE :

Dark color, black with carmine red highlights.

Intense, straightforward nose, fruity and complex.

Mineral, spicy and balsamic touches.

Sweet attack, fruity and glycerined. Very subtle contact on the palate.

The mouth is wide, fairly well structured and silky.

Red berries are present. Lot of charm.

The finish is amazing. The tight tannins fruit-coated fruits make this wine of rare elegance.

Surprising wine of balance, richness and refinement.

Noble and elegant. Very good vintage.

Drinking 2012-2015

Temperature 17°

Decanting 30 minutes before serving



OWNER : THE BERNARD FAMILY
ADMINISTRATOR : OLIVIER BERNARD

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