



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 negotiant 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 55 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.

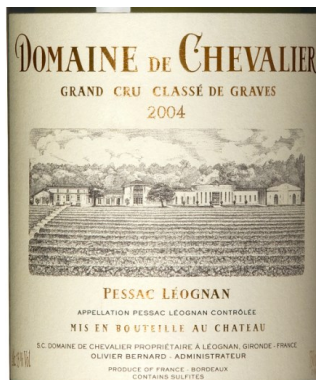
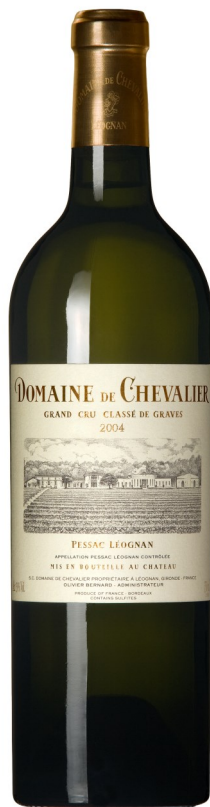
VINIFICATION : Three vat-rooms, (stainless steel, tulip concrete and wooden vats), to optimize the plot selection, perfect the extraction and refining the “assemblage”.
Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

Second Wine : L'ESPRIT DE CHEVALIER

Since 1986



2004



DOMAINE DE CHEVALIER BLANC 2004

A.O.C. : PESSAC-LEOGNAN
85 % SAUVIGNON – 15 % SÉMILLON
Alc: 13 % vol.

HARVEST (WHITE) :

SÉMILLON : SEPTEMBER 9 TO OCTOBER 1
SAUVIGNON: SEPTEMBER 22 TO OCTOBER 6
BOTTLING : JUNE 2006

THE 2015 VINTAGE SUNNY AND DRY YEAR

HIGH QUALITY, BOTH IN WHITE AND RED

After a cool and dry early spring, a late budburst mid-April. Early May, growth is strong and regular. Flowering began the 4th June, beautiful hot and dry weather with a north-east wind.

No flower abortion, no berry shot, the harvest will be important.

June was hot and extremely dry.

From the 5th July, a cooler and rainy period settled. We thin out the leaves on the Est side to avoid the first attack of botrytis.

During the second half of July, hot weather, sometimes stormy, with very low rainfall.

August was generally hot, stormy and uncertain about the 10th, then we thin out the leaves on the West side to allow excellent ventilation and optimize sun.

A sunny and little rainy September helped refine Sauvignon and Semillon flavors and achieved an exceptional level of maturity with nice acidity.

TASTING

Blonde color with pale green tints. Crystal clearness.

Intense aromas of exotic fruits (pineapple, mango), mixed with sweet and spicy notes (cinnamon), on a bright citrus background (tangerine lemon)

On the palate, ample wine, mineral, rich, unctuous and powerful. Tasty and sweet flesh.



PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

ADMINISTRATEUR - GÉRANT : OLIVIER BERNARD

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