



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 Belleyme 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)

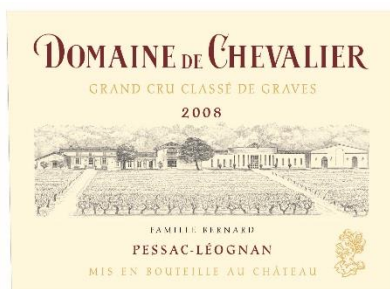
RED

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 2008**

APPELLATION PESSAC-LÉOGNAN

66% Cabernet Sauvignon - 25 % Merlot - 9 % Petit Verdot

Alc 13,5 %

Bottled in : June 2010

A vintage that took its sweet time

Cool weather delayed flowering until mid-June and, although fairly dry, the summer of 2008 was mediocre. So, it looked at though it would be not possible to make up for lost time.

However, from 15 September to 25 October the sun prevailed.

There was plenty of sunshine from mid-September until the end of the harvest, accompanied by dry winds, high daytime temperatures, and cool evening temperatures.

This incredible Indian summer saved the 2008 vintage, the latest in the Domaine's entire history.

Low yields of very concentrated grapes with wonderful acidity and a record tannin index

40 hl/ha for the red wines, with a natural alcoholic degree of more than 13° and a pH of 3.63. Tannin index of the final blend: > 75.

This good acidity (pH) will ensure great balance, maintain freshness, and guarantee excellent ageing potential.

Not a drop of rain interfered with picking this historically late harvest. The grapes were hand-sorted and put into vat via gravity flow.

6-15 October: Merlots

6-October: Cabernet Franc and Petit Verdot

17-25 October: Cabernet Sauvignon

The grapes were completely ripe thanks to the long sunny period at the end of the growing season. Once fermented, the fruit retained all its freshness and the wine displays a potential beyond our (considerable) expectations.

TASTING NOTE :

The tannin is impressively rich and textured.

Deep, very brilliant colour. Tremendously ripe, fresh fruit on the nose.

Well-structured and tight on the palate at this early stage, with enormous class.

Rich, elegant wine with aromas that are already complex, accompanied by superb mineral purity and great acidity.

A wine to age (2015-2023).



OWNER : THE BERNARD FAMILY
ADMINISTRATOR : OLIVIER BERNARD

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