

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 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

<u>Appellation</u> : Pessac-Léognan <u>Soil</u> : gravel on clay-gravel subsoil White wine 5 ha – great wine 18 000 bottles Red wine 45 ha – great wine 100 000 bottles

<u>WHITE</u>

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) <u>RED</u>

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 2010

APPELLATION PESSAC LEOGNAN 85% Sauvignon - 15 % Sémillon Alc 14 ° <u>HARVEST</u> : FROM SEPTEMBER 9 TO SEPTEMBER 28, 2010 Only in the morning (for freshness and aromatic potential)

Bottled: 30/05/2012

An objective analysis revealed that 2010 had all the hallmarks of the greatest vintages:

Cool temperatures in early-spring delayed budbreak slightly but conditions improved rapidly in mid-April and the vines' growth was very even. **Flowering was completed rapidly**, over the weekend of May 30.

Fine, hot weather in July promoted even, disease-free development throughout the vineyard.

In late July - early August, vegetative growth stopped completely, promoting a **rapid**, homogeneous color change.

Continued dry conditions resulted in small grapes in all varieties.

August was dry and bright, but without any excessive heat.

September remained just as dry and sunny, offering ideal conditions for the white grape varieties to ripen slowly and completely.

DOMAINE DE CHEVALIER BLANC 2010 85% Sauvignon - 15 % Sémillon

Tasting:

Very pure and bright color. Pale gold with light green glints.

White peach, citrus and exotic fruit, intense minerals on the nose.

Very tasty and greedy on the palate. Concentration and perfect balance. Great freshness and powerful.

Very long. Great wine.



OWNER : FAMILLE BERNARD OLIVIER BERNARD

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