

DOMAINE DE CHEVALIER

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

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

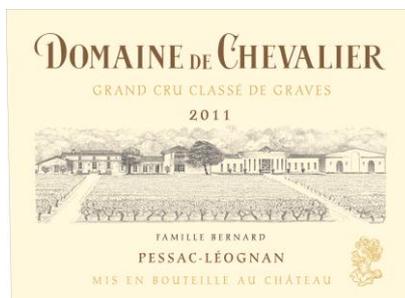
HARVEST : Hand-picked, into small crates.

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

Since 1986



DOMAINE DE CHEVALIER BLANC 2011

APPELLATION PESSAC-LÉOGNAN

75 % SAUVIGNON - 25 % SEMILLON

ALC 14 °

DOMAINE DE CHEVALIER
2011

SPECIAL WEATHER CONDITIONS
VERY NICE WHITE VINTAGE

The 2011 vintage was prematurely warm: A lightly rainy winter was followed by a severe and hot drought until July. It was "summer in spring"!!

The effect of such conditions was to stop vine growing. Our *terroir* made of deep gravels was just able to hydrate the minimum the vines need to develop correctly.

A relatively humid and fresh climate lasts until end of August. It was "spring in summer"!!

That was paradoxically very beneficial to vines which started maturation in nice conditions. Happily a strong summer came back at the end of August and in September which ripened perfectly all varieties with high concentration.

HARVEST began 15 days earlier than usual:

WHITE from 23/08 till 9/09 (37 hl/ha)

REDS from 13/09 till 30/09 (30 hl/ha). Yield was low but of superb quality.

More than ever this vintage is the pure reflection of a great *terroir* and healthy vineyard grown with all the care it needs.

A REAL "VINTAGE OF VIGNERON".

We have done a wonderful Dry White wine: rich and aromatic, fine and silky with freshness and great acidity balance.

TASTING : Brilliant pale gold.

Intense nose of fresh citrus fruit and white peach. Gravelly soil notes are also very present with menthol and flinty flavors.

On the palate very pure and straight wine showing a great richness perfectly balanced by fruit and soil acidity. Feeling of sweetness traducing perfect ripeness of the fruit. Very long finish.

Precise and balanced wine with concentration and very high class style.

Authentic wine.



PROPRIETAIRE : FAMILLE BERNARD

ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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