

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)

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 tulipshaped 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 GRAND CRU CLASSÉ DE GRANDS 2014 PESSAC-LÉOGNAN APELLATION FISSAC-LÉOGNAN (NONTRÔLÉE S.C. DOMAINE DE CHEV-AIRE- FAMILLE BERNARD PROPRIÉTAIRE A LÉOGNAN - BORDEAUX - FRANCE OBIETORIETA DE CHEV-AIRE - FAMILLE BERNARD MIS EN BOUTEILLE AU CHÂTEAU





DOMAINE DE CHEVALIER BLANC 2014

A.O.C. : PESSAC-LEOGNAN 75 % Sauvignon – 25 % sémillon <u>Alc : 13,5 % vol.</u>

Bottling : April 15, 2016

<u>Harvest (white)</u> :

Start in sauvignons on September 10, end of semillons on September 26

2014

A BEAUTIFUL INDIAN SUMMER For a great vintage

From <u>August 27</u>, 60 days of sunny weather allowed salutary turnaround and bringing week after week full maturity of our different varieties. A great richness of fruit and at a very good level of acidity (stigma of a cool summer), ensured the highly success of 2014! <u>CLIMATE STAGES OF 2014 VINTAGE:</u>

- Early Spring and excellent conditions during flowering at the beginning of June.

- Temperate Summer, stormy and wet until late August: the vine grows and maturity is delayed. These special conditions require sustained work of vignerons for the protection of the vineyard...

- Fortunately, in the last days of August, summer climate is back... until late October ! This bright sunshine accompanied by dry winds concentrates the fruit. The cool nights are excellent for good maturity and fine tannins.

The different varieties then **reach optimum ripeness**, including great Cabernet Sauvignon that will be harvested in beauty, the second half of October.

TASTING

This wine perfectly combines superb freshness and great richness. Pure and very fresh smoothness!

Intense fruit, classic aromas of citrus melt with minerality in a delicate and exotic ambiance.

