



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 Belleye 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 7 ha – great wine 18 000 bottles

Red wine 60 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, then manual sorting on bunches in the cellar and optical sorting of berries after destemming.

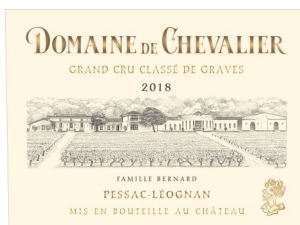
VINIFICATION : Four vat-rooms, (steel, stainless steel, tulip concrete and wooden vats), to optimize the plot selection, perfect the extraction and refining the "assemblage".

Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

Second Wine : L'ESPRIT DE CHEVALIER



2018



DOMAINE DE CHEVALIER BLANC 2018

A.O.C. : PESSAC-LEOGNAN

HARVEST (WHITE) :

FROM AUGUST 31ST TO SEPTEMBER 14TH

BOTTLING : April 2020/ technological cork Diam 30

75 % sauvignon - 25 % SÉMILLON

Alc: 14,5 % vol.

2018

THE EXCEPTIONAL VINTAGE

This vintage was marked by the sequence of two extreme but complementary climatic seasons:

The rainy period from January to early July

A year of rainfall in just 7 months (!) Puts a strain on the morale of our winegrowers. Fortunately, the essential water reserves in the soil are at their highest.

And then comes the miracle...

The hot, sunny and dry period from July until the end of the harvest.

These excellent water reserves were abundantly exploited by the vineyard during the 4 months of a historically bright, hot and dry summer. In our gravelly soils, maturity was ideal: an almost perfect balance between power, record concentration and freshness.

TASTING

Complex precise and elegant nose, with aromas of vine peach, apricot, a great variety of exotic fruits (mango, lychee...) and white spring flowers (hawthorn, acacia, honeysuckle).

The palate is wide, silky, concentrated and fresh with a creamy texture and a delicate fruity flesh. A charming and fine richness with a lot of persistency. Pronounced minerality and perfect balance between power, tension and freshness. Gorgeous delicacy on the finish. Great wine and great aging potential.



PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

ADMINISTRATEUR—GÉRANT : OLIVIER BERNARD

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