

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 Belleyne 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 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

Since 1986

2019



DOMAINE DE CHEVALIER RED 2019

A.O.C. : PESSAC-LEOGNAN

HARVEST (RED GRAPES):

From September 23 to October 13

60 % CABERNET SAUVIGNON – 30 % MERLOT

6 % PETIT VERDOT 4% CABERNET FRANC

Bottling : June 2021/ technological cork Diam30

Alc : 13,5 % vol.

2019

A VINTAGE AMONG THE GREATESTS

- **A wet spring, with two frost attacks** (April 13 and May 5) contained thanks to the means deployed. Very good vine growth.

- **Flowering** slightly disturbed by weather instability, without preventing a good harvest volume.

- **Exceptional summer** wich arrives precisely on the calendar date... and which will last from June 21 to October 15. During this period, we experienced two waves of great heat (June 26-27 ; July 22-25)

- **Expected precipitation** which occurs at strategic times: late July and early August, heavy rains triggered veraison. The vine did not suffer from the drought.

- **The excellent conditions of September:** great weather and, from Sept. 20, small showers that rebalance the sugar/acid potential of the skins and give the grapes a lot of freshness. All this going hand in hand with rater cold night. This thermal amplitude is particularly beneficial for the quality of ripening.

TASTING

Intense, fresh and refined nose, of red and black fruits. The aromas of black cherry, blackberry and blueberry dominate in an atmosphere of pine forest, peppery and sweet spices at the same time.

Dense, delicate, delicious and energetic palate. Magnificent finesse concentration. Tense and elegant weft. Sweet flavors of ripe fruit are intense, salivating and accompanied by a gustatory complexity very typical of this cru. Humus, graphite and liquorice. Great overall freshness.

Impeccable and harmonious balance between sweetness and vivacity.

PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

ADMINISTRATEUR—GÉRANT : OLIVIER BERNARD

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