

DOMAINE DE CHEVALIER

GRAND CRU CLASSÉ DE GRAVES

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 Cru Classé.

Domaine de Chevalier red is one of the flagship estates of the classified great growths of Bordeaux.

The white Domaine de Chevalier is recognized as one of the world's finest dry wines.

VIGNOBLE & VINIFICATION

In organic conversion

White: 1st label, vintage 2023
Red: 1st label, vintage 2024

Soils

Gravel on clay-gravel subsoil

Appellation

Pessac-Léognan

Second Vin

L'ESPRIT DE CHEVALIER

RED

Grape varieties **60 ha**

Cabernet-sauvignon **63%**
Merlot **30%** - Petit verdot **5%**
Cabernet-franc **2%**

Harvest

Hand-picked, into small crates. Grapes carefully sorted in the vineyard, then manual sorting on bunches in the cellar and optical sorting 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".

Age in barrels for 18 months (35% new oak)

WHITE

Grape varieties **7 ha**

Sauvignon **70%**
Sémillon **30%**

Harvest

Hand-picked, into small crates. Grapes are picked in 3 to 5 waves for optimum ripeness.

Vinification

Traditional cold settling in barrels. Fermentation in barrels.

Age in barrels for 16-18 months (1/3 new oak)

A MEMORABLE GREAT VINTAGE

2022

HARVEST (WHITE GRAPE): FROM AUGUST 22ND TO SEPTEMBER 1ST

70% SAUVIGNON BLANC - 30% SÉMILLON

YIELD: 40 HL / HA

TECHNOLOGICAL CORK DIAM 30 // ALC: **14% VOL.**

The climate: A not very rainy winter (200 mm), rather cool with frosts until March, contributing to delaying the budding of the buds and protecting the vine from spring frost that occurs on the night of April 4th to 5th (-4°C).

Early flowering by 10 days: In mid-April, beautiful weather and mild temperatures, the vine grows quickly, a magnificent (abundant) bud-break. A beautiful flowering, (May 15-20), indicating an early harvest.

Heatwave and hail on June 18th: In June, the first wave of high temperatures (40° under shelter on the 18th) was concluded in the evening of the 18th by a hailstorm. The west side of the rows was affected. This month was (the only one) well-watered by thunderstorms.

Hot and very dry July. The whole month was very sunny with a 2nd wave of high temperatures from July 10th to 18th (40° C on the 18th). Watering program for young plantations. The old vines hold up very well.

August was also very hot and dry, **with 20 days with temperatures under shelter above 30°, including a 3rd wave of high temperatures from August 1st to 13th** (over 39° on the 11th). In terms of precipitation, only two significant ones: 14mm on 08/14 and 8 on 08/17.

In September, the great weather brings a 4th wave of heat from the 11th to the 13th. The month was punctuated by a shower of 8 mm on 09/08 and 20 mm in 4 days at the end of the month, benefiting the Merlot and Cabernet Sauvignon.

"Everything is superlative in this vintage, the weather, the drought, the juice content, the quantity of berries, the gustatory intensity... but the cool terroir, old vines, and our precise choices have given it a magnificent freshness and great balance."

Olivier Bernard

DOMAINE DE CHEVALIER BLANC PRIMEUR 2022

The whites are fleshy, full, dense with a great intensity of flavors and a surprising freshness.

The flesh is very fine and delicate.

The specific aromas of each plot are perfectly respected.

It will undoubtedly be a **great Domaine de Chevalier white.**



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