

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 is featured on Pierre de Belleyrne's famous 1783 map.

In 1983 the estate was purchased by the Bernard Family, the leading spirits compagny in France and a major negociant of premium Bordeaux wines.

It has been run ever since by Olivier Bernard who perpetuates that spirit of

VINEYARD & WINEMAKING

In organic conversion

White : Conversion in progress
Red : Conversion in progress

Soils

Gravel on clay-gravel subsoil

RED

Surface 60 ha

Grape varieties

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 of bunches in the cellar and optical sorting after destemming.

Vinification

Four vat types to optimize plot selection, enhance extraction, and refine the assemblage (blending process): stainless steel vats, concrete vats (tulip and cubic shapes), and wooden vats.

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

balance and the pursuit of 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.

Appellation

Pessac-Léognan

Second Vin

L'ESPRIT DE CHEVALIER

WHITE

Surface 7 ha

Grape varieties

Sauvignon 70%
Sémillon 30%

Harvest

Hand-picked into small crates. Grapes are piked 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 VINTAGE

2022

HARVEST (WHITE GRAPES) FROM AUGUST 22TH TO SEPTEMBRE 1ST

ASSEMBLAGE 2022: SAUVIGNON BLANC **70%** - SÉMILLON **30%**

BOTTLING: JULY 2024 // TECHNOLOGICAL CORK.

ALC: 13.5% VOL.

YIELD: 40 HL/HA

The climate: A rainy winter (200 mm), rather cool, with frosts until March contributing to delaying budburst and protecting the vines from spring frost on the night of April 4th to 5th (-4°C).

Early flowering, 10 days ahead of usual schedule: Mid-April brought beautiful weather and mild conditions, with rapid vine growth and a magnificent budbreak. A beautiful flowering occurred around May 15th-20th, indicating an early harvest.

Heatwave and hail on June 18th: In June, the first wave of intense heat (40°C in the shade on the 18th) culminated on the evening of the 18th with a hailstorm. The western side of the rows was affected. This was the only month with significant rainfall from stormy showers.

Hot and very dry July: The entire month was very sunny, with a second heatwave from the 10th to the 18th (reaching 40°C on the 18th). Irrigation was provided for young vines. The old vines withstood the conditions very well.

August was also very hot and dry, with 20 days over 30°C, including a third heatwave from the 1st to the 13th (exceeding 39°C on the 11th). In terms of precipitation, only two significant rain events occurred: 14mm on the 14th and 8mm on the 17th.

In September, sunny weather brought a fourth heatwave from the 11th to the 13th. The month was marked by an 8mm shower on the 8th and 20mm of rain over four days at the end of the month, benefiting both Merlot and Cabernet Sauvignon.

«Everything is superlative in this vintage: the climate, the drought, the juice content, the size of the berries, and the intensity of flavors... but the cool terroir, the old vines, and our precise choices have endowed it with a beautiful freshness and superb balance.»

Olivier Bernard

DOMAINE DE CHEVALIER BLANC 2022 - TASTING

Great nose dominated by fruity notes, yet also complex and energetic. The specific aromas of each plot are perfectly respected and are fully expressed in the bouquet.

White-fleshed fruits, hints of honeysuckle and acacia mingle with wildflower fragrances.

This wine is fleshy, full-bodied, dense, and powerful, with great intensity. However, the texture is very fine and delicate; it is the signature of a great terroir. The complexity of the flavors is surprisingly fresh for a vintage with such a powerful character.

It will undoubtedly be a distinguished Domaine de Chevalier Blanc, lasting for years.



SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

OLIVIER BERNARD

33850 - LÉOGNAN - BORDEAUX - FRANCE

+33 (0)5 56 64 16 16

OLIVIERBERNARD@DOMAINEDECHEVALIER.COM

