

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, French leader in brandies 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.

The Domaine de Chevalier Rouge 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: Certification in 2023
Red: Certification in 2024

Soils

Gravel on clay-gravel subsoil

Appellation

Pessac-Léognan

Second Wine

L'ESPRIT DE CHEVALIER

RED

Grape varieties 60 ha

Cabernet-sauvignon 60%
Merlot 25% - Petit verdot 10%
Cabernet-franc 5%

Harvest

Hand-picked into small crates. Grapes carefully sorted in the vineyard, then manual bunch sorting in the cellar, along with optical and densimetric sorting of the berries.

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)

BORN FROM A COMPLICATED VINTAGE,
WHITES AND REDS ARE STILL VERY CLASSY

2021

HARVEST (WHITE GRAPES): FROM SEPTEMBER 13TH TO SEPTEMBER 23RD

70% SAUVIGNON - 30% SÉMILLON

YIELD: 40 HL / HA. BOTTLING : JULY 2023

TECHNOLOGICAL CORK DIAM 30 // ALC: 13,5% VOL.

THIS 2021 VINTAGE AT DOMAINE DE CHEVALIER WILL GO DOWN IN HISTORY FOR TWO CLIMATICALLY OPPOSED REASONS

/ A chaotic climatic and viticultural season, severe frosts and heavy rains favoring mildew.

At the start of spring, 7 waves of frost hit the vineyard between April 3 and May 3 (6-8-12-13-17-19/April and May 3) with temperatures down to -5°C. The damage is significant, particularly in Sauternes and Graves. Then a deluge, 320mm of rain between May and June (including 100mm on the flower in the 2nd decade of June...) and finally mildew on the grapes in July! (particularly noticeable on Merlot).

A real training for all of our vineyards, on the way (conversion) to organic farming!

/ An extraordinary end to the season, for the maturity and the harvest, under the great anticyclone, allowing two great successes, in White as in Red.

September, the month of whites, lenient and **very positive**, ensures and completes the maturity of Sauvignon Blancs and Sémillons. They gain in power, in aromatic intensity, in finesse of flavors while keeping the freshness essential to their balance.

October, the month of the Reds, gratifies us with a **huge anticyclone**, fully sunny, windy, dry and cool. Such conditions prevent any hint of gray rot and ensure the best ripeness, especially for Cabernet Sauvignon, the King grape variety of our gravelly terroir.

Olivier Bernard

DOMAINE DE CHEVALIER BLANC 2021

Bright color, pale gold with green almond highlights. The nose is highly refreshing, very pure, lively, refined, and complex. Fruity aromas are divided between citrus zests and fresh white-fleshed fruits that are ripe but not overly so. Blood peach is fully expressed. On the white flower side, hawthorn, lime, and acacia blossom are not lacking. This elegant and stylish bouquet reveals mineral and saline fragrances, quartz, flint, signature of our gravelly soils. The palate is top-class—juicy, dense, suave, silky, and highly delicate. The superb acidic tension perfectly structures this wine and endows it with great freshness. The purity of flavors shines in a highly elegant finish. Impeccable balance, classic style.



SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD
OLIVIER BERNARD
33850 LÉOGNAN · BORDEAUX · FRANCE
+33 (0)5 56 64 16 16
OLIVIERBERNARD@DOMAINEDECHEVALIER.COM

