

# 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 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 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 5 ha – great wine 18 000 bottles

Red wine 45 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 as well as before and after destemming.

**VINIFICATION** : Two vat-rooms, one with small tulip-shaped tanks (since 2013), to increase the plot selection, complete the extraction and refining the blend. 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



## DOMAINE DE CHEVALIER BLANC 2012

APPELLATION PESSAC-LEOGNAN

76 % SAUVIGNON - 24 % SEMILLON

ALC 14°

BOTTLED 16<sup>TH</sup> MAY 2014

VERY GOOD SURPRISE WITH 2012 VINTAGE

**Great Dry White. Very good Red**

A rainy spring was welcome after two years of strong drought. Risks of diseases (mildew...) have been checked with preventive works by a very good technique strategy. A long period of flowering created a serious heterogeneity which was homogenized by precise green works all along July and August.

Finally we had a wonderful summer after an hesitant July but lightly rainy (in terms of quantity). Growing cycle stopped early August. Ripening period (August-October) was fully sunny without any drop of rain.

Such conditions have been excellent to clean the vineyard: no diseases, no damages. We had high sugar potential and very good acidity (quality of gravelly and clayey soils) together with high level of tannins in red skins.

Our white vineyard has been handpicked and selected by lots between 12/09 and 5/10. Climatic conditions were perfect and we get sumptuous different lots. (Alcoholic fermentation in barrels, no malolactic). The lots were characterized by: aromatic intensity, roundness, freshness, power and vivacity. Fine lees maturation increase elegance and complexity. Really great dry white vintage 2012.

**Harvest 12<sup>th</sup> September to 05<sup>th</sup> October 2012**

Only in the morning: fresh and aromatic potential

### TASTING NOTE

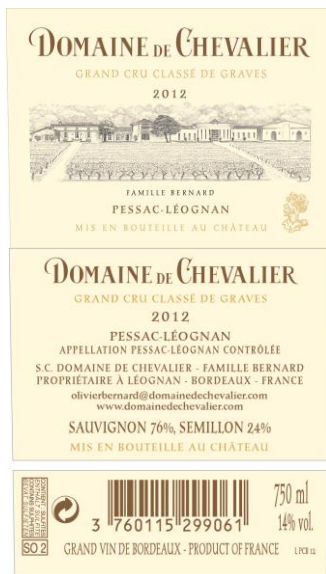
Brilliant pale gold.

Intense nose of fresh citrus fruit, white peach and exotic fruit. Gravelly soil notes are also very present with menthol and flinty flavors.

On the palate very pure and straight wine showing a great and unctuous richness perfectly balanced by fruit and soil acidity. Feeling of sweetness traducing perfect ripeness of the fruit. Very long finish.

Precise and balanced wine with concentration and very high class style.

Authentic wine.



**OWNER : FAMILLE BERNARD**

**ADMINISTRATOR : OLIVIER BERNARD**

DOMAINE DE CHEVALIER 33 850 LEOGNAN – BORDEAUX – FRANCE + 33 (0)5 56 64 16 16 – OLIVIERBERNARD@DOMAINEDECHEVALIER.COM