



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 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 ROUGE 2002

APPELLATION PESSAC-LEOGNAN

65% Cabernet Sauvignon - 30 % Merlot -
5 % Cabernet Franc

Alc 13 °

Harvest : 02/10/02 – 15/10/2002

Bottled : 1st July 2004

Weather

A 2001-2002 winter extremely dry and cold, followed by a very dry spring also. Very low rainfall in June. July and August were overcast and chilly but with 2 large rainstorms on 10 and 20 August. In late August, a nice weather settled, with winds of North and East, it will continue until October 15.

Only 400 mm of rain fell between November 2001 and September 2002 (half a normal year).

The exceptional weather in September and the first decade of October prompted us to delay the start of the harvest. There was a great need to fill in the lack of the summer's sunlight. We start to harvest Merlot on the 2nd of October. The Cabernet Sauvignon will be cut between 7 and 15 October, benefiting almost 6 consecutive weeks of good dry weather. This vintage also took the triple sorting implemented in 1999.

2002 was a difficult vintage, however successful at the Domaine de Chevalier thanks to many care given to the vineyard, monitoring and observation at all times, and a controlled and appropriate vinification.

Tasting notes :

This red wine is first manifested by a beautiful dark red color, slightly tiled on the disc.

The first aromatics evolutions gave more complexity to the Chevalier's wines. Mark of ripe fruit and smoke spices in a cool and liquorice atmosphere.

On the palate the wine is immediate. The well present tannins are fudge, fruity and very tasty. The flesh of the wine is delicate.

A good acidity energizes this mild, long and elegant wine.

Despite his young age, we recommend drinking this wine that engages completely. A short decanting unveils it more.

OWNER : THE BERNARD FAMILY- ADMINISTRATOR : OLIVIER BERNARD

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