



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



DOMAINE DE CHEVALIER ROUGE 2004

APPELLATION PESSAC LEOGNAN

ALC 13 %

**53% CABERNET SAUVIGNON - 35% MERLOT
6% CABERNET FRANC - 6% PETIT VERDOT**

HARVEST : Red from 29th September to 20th October

2004

After a cool and dry early spring, a late budburst mid-April. Early May, growth is strong and regular.

Flowering began the 4th June, beautiful hot and dry weather with a north-east wind.

No flower abortion, no berry shot, the harvest will be important.

June was hot and extremely dry.

From the 5th July, a cooler and rainy period settled.

We thin out the leaves on the Est side to avoid the first attack of botrytis.

During the second half of July, hot weather, sometimes stormy, with very low rainfall.

August was generally hot, stormy and uncertain about the 10th, then we thin out the leaves on the West side to allow excellent ventilation and optimize sun.

A sunny and little rainy September helped refine Sauvignon and Semillon flavors and achieved an exceptional level of maturity with nice acidity.

The reds have also taken full advantages of this period.

The first decade of October always hot and dry led the ripeness of the grapes at a level rarely achieved, and especially for Cabernet-Sauvignon.

KEYS TO SUCCESSFUL 2004

The amazing success of the 2004, white and red, is primarily due to a long growing season, allowing a slow and exceptional ripeness, refining the large phenolic potential of this crop.

Moreover, precision and rigor cropping choices were basic and essential to ensure balance, health status, and thus the quality of clusters. This helped to wait for the last moment to harvest.

TASTING NOTE

DOMAINE DE CHEVALIER 2004

Very intense dark red dress, black in the middle.

Exuberant nose of red and black fruits, licorice and smoky characteristics of the terroir. The mineral and menthol freshness increases the complexity of the blend.

Attack round and suave. The omnipresent fruit coats impressive silky, shiny and elegant tannic structure. Good acidity boots this wine and strengthens freshness.

Long finish on a fine and elegant tannins.

Excellent general balance. Superb wine, beautiful and long aging potential.



**OWNER : THE BERNARD FAMILY
ADMINISTRATOR : OLIVIER BERNARD**

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