
DOMAINE DE CHEVALIER

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 Belleyne (Geographical Ingeneer of the King Louis XVI), in 1783.

The very notion of domain, that has been deliberately kept by the successive owners who never sought to replace it by the more recent appellation of "château", is the heritage of long and rich pages of history, highlighting the sense of balance that the current master of the house is so anxious to maintain.

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 over since by Olivier Bernard and his team who perpetuates that spirit of balance and the constant drive for perfection which have been the hallmark of this outstanding wine. Over the past three decades, many investments have been made to prepare the Domaine to modern requirements: vineyard expansion, construction of new cellars and a beautiful circular vat room which takes full advantage of natural lighting.

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, with the unusual feature of being remarkably well suited for cellaring, is recognised as one of the world's finest dry white wines.



DOMAINE DE CHEVALIER

CRU CLASSÉ DE GRAVES EN ROUGE ET EN BLANC

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VINEYARD

A.O.C.: Pessac-Léognan

Soils : gravelly soil, clayey and gravelly subsoil

WHITE: 6.5 Hectares

70 % Sauvignon, 30 % Sémillon

RED: 50 Hectares

63% Cabernet Sauvignon, 30 % Merlot, 5 % Petit Verdot, 2 % Cabernet Franc

Density: 10 000 vines / ha

Average age of the vines (Grand Vin): 30 years

Density: 10 000 vines / ha

HARVEST

Grapes are handpicked into baskets.

WHITE: 3 to 5 waves in each plot, following optimum ripeness.

RED: triple sorting: In the vines, and then in the cellar on sorting tables, before and after destemming.

VINIFICATION

WHITE: direct airbag pressing (without destemming and crushing).

Cold setting made in the traditional way in barrel, by gravity.

No malolactic fermentation.

Ageing : in barrels (1/3 new oak)

for 18 months on fine lees with bâtonnage (stirring the lees with a stick).

RED: the grapes are vatted by gravity, without pumping.

Alcoholic fermentation:

The famous cylindrical vatroom is equipped with temperature-controlled stainless steel vats.

Since 2013, a second vatroom was added, with concrete tronconic tanks ("tulip-shaped"): the final blend benefits from an increased plot selection and very gentle, homogeneous extraction. Maceration for 2 to 3 weeks at 30 ° - 32 °.

Manual pigeage.

Ageing: 18 months in barrels.

(1/3 new oak ; four months on the lees).

PRODUCTION

WHITE: 18 000 bottles (Grand Vin)

RED: 100 000 bottles (Grand Vin)

Second Wine : l'ESPRIT DE CHEVALIER

Owner: Famille BERNARD

S.C. du DOMAINE DE CHEVALIER

Administrator: Olivier BERNARD

Assistant manager: Rémi EDANGE

Technical manager: Thomas STONESTREET

Consultant oenologists: Denis DUBOURDIEU (white wines)

Stéphane DERENONCOURT (red wines)

