



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)

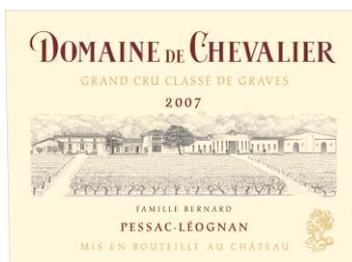
RED

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 2007**

APPELLATION PESSAC-LEOGNAN

55% Cabernet Sauvignon - 35 % Merlot -
5 % Cabernet Franc - 5 % Petit Verdot
Alc 13 °

Hand-picking : 27/09/2007 – 16/10/2007

Bottled in : june 2009

**2007: A vintage miracle, thanks to the
"Indian Summer"**

The bad weather of that summer and the rains in late August have allowed (before the harvest!) many people to say and write (too early) that 2007 would not be a good vintage.

Certainly a great summer is undoubtedly a promise of quality harvest but the intensity of sunlight in the late season is the assurance of a great vintage. In 2007, we had a very long period of maturity without excess heat and the months of September and October, very sunny, have guaranteed the fineness of the tannins, aromatic complexity and concentration of different grape varieties.

Back to the climatic conditions of 2007 ...

An April summer gives way to a late wet spring and a relatively cool summer and little sunshine. This will require our constant attention and a specific job to ensure the health of the vineyard. Fortunately the protection of the anticyclone then brings us a wonderful month of September, the sunniest and driest in 60 years! These conditions were prolonged until the end of October. An historic "Indian summer" allowed waiting a perfectly ripe fruit magnified by a suitable vinification

We had to be very patient in that year to reach optimum maturity. We have taken this risk by picking the Cabernet Sauvignon until October 16 or 130 days after flowering! ... And especially after 40 days of consecutive quasi sun!

Tasting note :

*Dark ruby color very bright and attractive
Very expressive fresh nose of red fruits, spices,
vanilla, smoky and earthy*

*On the palate, let be impressed by the structure
which is unexpected for such a vintage. These
tannins are not aggressive but soft, fresh and tasty.
All around a fat fleshy fruit gains all.*

*A long and fresh finish remembers the nose flavors
Balance, softness, precision and purity make this
wine very drinkable now with power and youth
Possible to cellar few years more
Drink 17°.*



OWNER : THE BERNARD FAMILY

ADMINISTRATOR : OLIVIER BERNARD

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