



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 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 6 ha – great wine 18 000 bottles

Red wine 55 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 : Three vat-rooms, (stainless steel, tulip concrete and wooden vats), to optimize the plot selection, perfect the extraction and refining the “assemblage”.

Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

Second Wine : L'ESPRIT DE CHEVALIER



2016



DOMAINE DE CHEVALIER

ROUGE 2016

A.O.C. : PESSAC-LEOGNAN

HARVEST (RED GRAPES): From Oct. 4 to 21

55 % CABERNET SAUVIGNON – 35 % MERLOT

5% CABERNET FRANC - 5 % PETIT VERDOT

Bottling : August 2018

Alc : 13,5 % vol.

THE 2016 VINTAGE:

HISTORICAL AND GENEROUS

The unquestionably successful 2016 vintage is due to the conjunction of several important factors.

- A rainy period lasting from the 1st of January to the 20th of June replenished water reserves and paved the way for a large potential crop.

- Quasi-miraculous flowering guaranteed a large crop [from the 4th to the 11th of June]

- An exceptionally dry period from the 1st of July to the 13th of September was conducive to richness and power.

We were really in need of rain by early September! This finally arrived, on the 13th of that month. These 40 mm of rain did a world of good, giving a boost to ripening and refreshing the vines.

- An Indian summer from the 15th of September to the end of October provided finesse and elegance.

TASTING

Intense dark ruby purple color, black in the middle. Bright and clear.

A sharp nose with a great freshness, offers a concentrated and energetic cocktail of red and black fruits in a balsamic atmosphere with a hint of pine forest. Peppery spices and fresh notes of venison are integrated. A mineral complexity joins this entire bouquet.

The attack is generous with a soft texture, silky and fruity. The sensation of a dense tannic structure is immediate. The texture is tight but refined and supple. Great tannins coated with fruity pulp give both velvety and firm texture. Despite an accessible external appearance, this large-scale wine deserves time to develop his great potential. Great length, great format.

Balance, freshness, grace, refinement, authenticity and concentration define it perfectly. 2026/2046



PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

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