



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 Belleye 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)

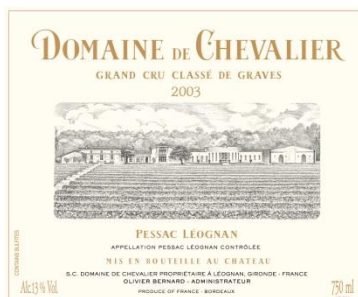
RED

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 BLANC 2003

(80% Sauvignon - 20 % Sémillon)

Alc 13 °

HARVEST : FROM AUGUST 25 TO SEPTEMBER 10, 2003

Most of the grapes were picked in September

Only in the morning

(for freshness and aromatic potential)

Bottled : 6th July 2005

2003 : THE GREAT HEATWAVE !

Everyone in France remembers the oppressive heat of this year...

"For 11 consecutive days, from August 3 to 13, maximum temperatures exceed 35 ° C., with a few days to more than 40 ° C. (and remain unusually high during the night)". Rainfall was below normal, but nevertheless, the water supply this summer there was never completely deficient, allowing the vines to ensure sufficient vitality "(Source: Faculty of Oenology of Bordeaux)

HEATWAVE AND GREAT TERROIR

Only a great terroir allows the vines to adapt to some exceptional climatic conditions.

In 2003, the terroir of Domaine de Chevalier showed its extraordinary potential. Despite harsh conditions, the quality of the harvest was great: very rich, very tasty, with a lot of freshness and a very good level of acidity. This is due to the excellent water supply made possible by a deep root in the soil of graves and high quality clays that have restored water for the vines to protect the fruit and maintain acid balance.

DOMAINE DE CHEVALIER BLANC 2003

80% Sauvignon - 20 % Sémillon

Tasting:

Domaine de Chevalier Blanc 2003 fully reveals the mineral privilege of its terroir: flavors of gravelly soils, minty and aniseed freshness.

Complex nose: exotic fruits, citrus, toasted almonds and sweet spices like cinnamon.

In the mouth the wine is powerful, rich, and not heavy with a nice acidity.

Characterized by elegance, finesse, purity, minerality and balance.



PROPRIETAIRE : FAMILLE BERNARD

OLIVIER BERNARD

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