



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 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 1995

AOC : PESSAC-LEOGNAN

55% Cabernet Sauvignon - 40 % Merlot - 5 % cabernet franc

HARVEST

Blanc : From 31 August to 12 September

Rouge : From 13 September to 27 September

Alc 12 % Vol.

Bottled : June 1997

TASTING NOTE :

Domaine de Chevalier 1995 red is a ripe wine today. Beautiful deep color of intense ruby.

The nose is typical from Domaine de Chevalier. Over the fresh fruit we smell lovely earthy and mineral flavors combined with balsamic (cedar, Havana cigars). Very attractive nose...

On the palate the wine is tight with good acidity, incredibly tasty. The tannins are highlighted by acidity without any hardness. The long fruity finish has a fresh, fine and delicate style.

Decantation one hour before tasting (for aeration). Temperature 17.5°C

Suggestion: roasted beef (fillet) or lamb leg rare cooked meat with meaty sauce and mushrooms.



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

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