

# DOMAINE DE CHEVALIER

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 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 BLANC 2001

PESSAC LEOGNAN APPELLATION

80% Sauvignon - 20 % Sémillon

Alc 13 °

**HARVEST** : FIRST HALF OF SEPTEMBER, IN 3 WAVES

ONLY IN THE MORNING

(FOR FRESHNESS AND AROMATIC POTENTIAL)

**Bottled** : 17<sup>th</sup> March 2003

According to the Bordeaux Faculty of Oenology: The first major meteorological feature to affect the 2001 vintage, was the extremely wet winter (1004 mm, from October to March 2001 were recorded at the weather station: double the average for the past twenty years and exceeding the normal rainfall for entire year!)

Throughout the ripening period and particularly during the last 2 weeks the white wine grapes benefited from extremely favorable weather. The grapes were very healthy with a perfect balance between acidity and sugar.

DOMAINE DE CHEVALIER BLANC 2001  
80% Sauvignon - 20 % Sémillon

### Tasting:

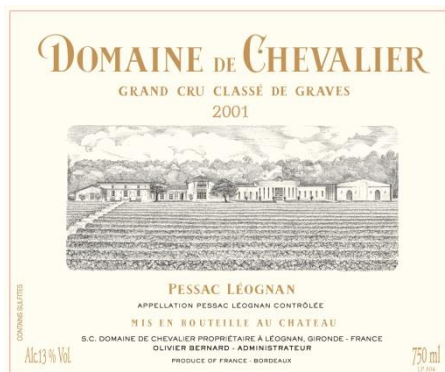
Bright straw color with green reflections.

Ripe nose expressing complex and aromas of frosted lemon, pear brandy, white fruit, ginger, anise and eucalyptus.

Mouth full, fleshy, powerful and deliciously concentrated. Feeling of tannic structure. Important mineral support.

Very long with a lovely lemony acidity.

**Exceptional vintage of Domaine de Chevalier Blanc.**



**OWNER** : FAMILLE BERNARD

**ADMINISTRATOR**: OLIVIER BERNARD

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