



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

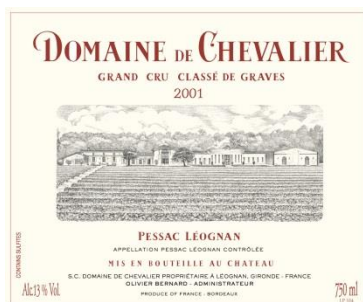
HARVEST : Hand-picked, into small crates.

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

Since 1986



DOMAINE DE CHEVALIER ROUGE 2001

APPELLATION PESSAC-LEOGNAN

65% cabernet sauvignon ; 30% merlot ; 5% cabernet franc

Alc 13 °

2001

BY THE FACULTY OF OENOLOGY OF BORDEAUX

“Thanks to the good Summer and early Autumn, the red wine grapes ripened very well although perhaps not exceedingly well. It is important out that quality is more inconsistent than in 2000. The role of *terroir* and the choice of viticulture methods had a very important influence on sugar and acidity level, as well as phenolic compounds. In some cases picking had to be put back due to cool temperatures. Of course, the grapes needed to be very healthy in order to wait. The 2001 red wines have marked freshness and fruit, which makes them very attractive. In addition, the wines have a beautiful color and tight knit tannins which gives them good tannic structure and balance. The finest wines come from great soils producing low yields. These have the richness and complexity typical of the very best Bordeaux can produce.”

TASTING

Deep dark red brilliant color.

Intense nose. Complex and fresh. Red and black berries. Peppery spices. Tabaco, cedar, fresh leather, liquorice and menthol. Truffle and gravelly mineral flavors.

On the palate: Wonderful silky tannins. Concentration of fruity flesb. Elegant and distinguished.

Long finish. Great class and balance. Drink 2014-2020



OWNER : THE BERNARD FAMILY

ADMINISTRATOR : OLIVIER BERNARD

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