



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 negotiant 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)

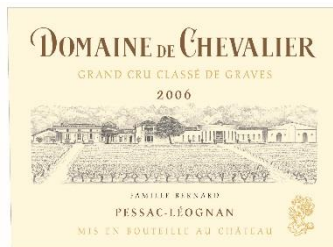
RED

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 2006

APPELLATION PESSAC-LEOGNAN

(85% Sauvignon – 15 % Sémillon)

Alc 13,5 °

Bottled: 3th June 2008

2006

TASTING NOTES:

Pale gold colour with green highlights.

The **nose** is incredibly complex, displaying concentrated fresh, fruity, spicy and floral overtones. Vine peach and lime nuances blend with hints of tropical fruit, vanilla, and cinnamon, while floral fragrances of honeysuckle and acacia provide delicate background aromas.

The wine is especially powerful and fresh on the **palate**. It is full-bodied and very mineral with magnificent acidity providing balance and length. 2006 Domaine de Chevalier blanc is opulent, refined, and complex, with a subtle balance.

Its fine long aftertaste puts it on a pedestal with the estate's finest vintages!

SERVING SUGGESTIONS:

In order to preserve this vintage's character and outstanding balance, we decided on very light filtering prior to bottling. Consequently, there may be a slight natural sediment, which in no way detracts from the flavour. If this should be the case with your bottle, simply decanting the wine will not only remove it from the sediment, but also aerate it and bring out its full bouquet and flavour.

This wine is unquestionably age-worthy, and best enjoyed from 2010 -2020.

Magnificent with scallops or lobster, this wine also goes beautifully with cheeses such as Saint Nectaire, Comté and Tomme de Savoie.



OWNER : THE BERNARD FAMILY - ADMINISTRATOR : OLIVIER BERNARD

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