



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)

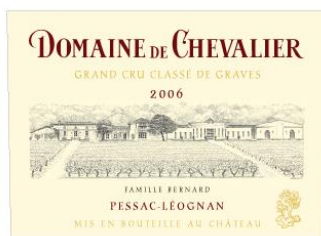
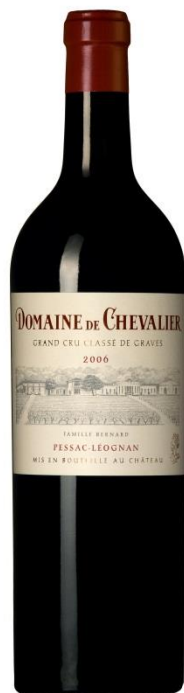
RED

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 2006

APPELLATION PESSAC-LEOGNAN

(60% Cabernet Sauvignon – 30 % Merlot
5 % Petit Verdot – 5 % Cabernet Franc)

Alc 13 %

Bottling: June 2008

DÉGUSTATION:

Dark, intense, ruby on the disc, glossy black heart.

Characteristic and complex flavors. Intensity, finesse and distinction.

Fruitiness reminiscent of blackberry, black currant, black cherry and blueberry. Mineral flavors, highlighted by a touch of graphite, smoked and fresh mint, express gravely soil mixed with clay. The high proportion of Cabernet Sauvignon gives a spicy character.

A fresh attack on the palate, sweet and fruity evolves on a smooth important tannic high class structure. Smoked back-flavors like licorice, resinous convoy the fruity nose ever felt.

The tannins are very elegant. They extend the wine in a superb final, delicate and balanced with good acidity.

Wine with great aging potential. Drinking between 2016 and 2024

It is a great Domaine de Chevalier, authentic landmark.

It is important to decant this wine for the benefits of good ventilation.

Indeed, the bouquet will open faster and noble tannins will be silky.

Less than 10 years: decant 3-4 hours before.

10 to 15 years: decant 2 hours before.

After 15 years: decant 1 hour before.



OWNER : THE BERNARD FAMILY - ADMINISTRATOR : OLIVIER BERNARD

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