



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)

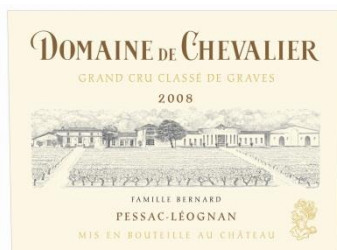
RED

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 2008

APPELLATION PESSAC-LEOGNAN

85% Sauvignon - 15% Semillon

Alc 14 °

Hand-picking : 19th September to 2nd October

Bottled : April 21st 2010

A VINTAGE THAT TOOK ITS SWEET TIME

This vintage will certainly remain as a historical reference. The harvest began on the date on which they usually end.

The cool spring has delayed flowering in mid-June; the summer of 2008 was mediocre. So, it looked as though it would be not possible to make up for lost time

However, from 15 September to 25 October the sun prevailed.

This incredible Indian summer saved the 2008 vintage, the latest in the Domaine's entire history.

High luminosity, dry winds, high temperatures during the day and cool at night brought a lot of sugar and acidity to white wines offering powerful aroma, freshness and a large scale.

GREAT WINES FOR AGING

The grapes were hand-picked between the 19th of September and the 3rd of October. Pickers went through the vines **19 times to harvest** the fruit in each plot at **peak ripeness**.

This **tailor-made harvest** took place exclusively in the morning in order to lock in fresh fruit aromas and flavours.

With regard to winemaking, **the wine was cold settled and fermented in barrel** to express all the fine characteristics of the vintage: bright fruit, concentration, freshness, and a wonderful mineral aftertaste.

This was the first time since Olivier Bernard arrived at the estate in 1983 that **all the grapes from old vines were included in the grand vin**.

Low yields of very concentrated grapes with wonderful acidity: **28 hl/ha for the white wines**, with a natural alcoholic degree of more than 13.5° and a pH of 3.08. This good acidity (pH) will ensure great balance, maintain freshness, and guarantee excellent ageing potential.

Tasting note: 2008 white Chevalier is intensely fruity and well-balanced, revealing hints of tropical fruit, citrus, and vine peaches, as well as outstanding freshness and purity. This fine wine is full-bodied, powerful, and concentrated on the palate with a very mineral aftertaste. The acidity provides an excellent counterpoint to the richness, and contributes to a long, remarkably well-balanced aftertaste.



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

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