

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 Belleye 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)

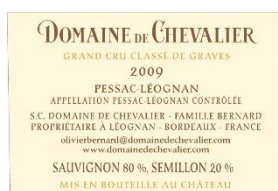
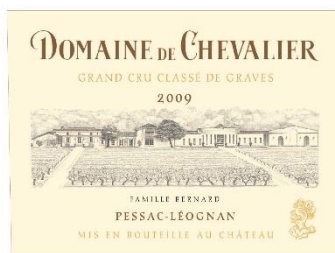
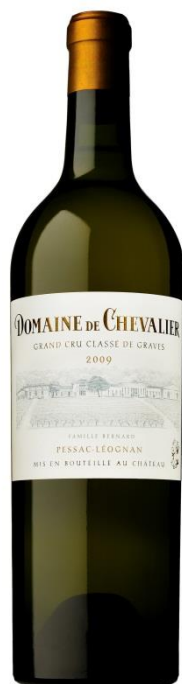
RED

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 2009

APPELLATION PESSAC-LEOGNAN

80% Sauvignon - 20 % Semillon

Alc 14 % vol.

Bottling: 05/25 2011

MILLESIME 2009

A VERY GREAT YEAR

It is very seldom that such conditions are met.

Spring was hot and regularly showered. Perfect for growing and flowering.

A good yield was fully ripened by a long, dry and hot summer.

September was fine and sunny.

Excellent weather conditions to produce a great wine. The decision to harvest was never dictated by climate risk, but only by intimate sensations, variety by variety.

The entire harvest was spread over six weeks, from September 2 to October 15 (dry wines and reds). This year we have taken the risk of waiting time necessary for the fullness of maturity of each variety. This shows how much we attach importance to the quality of phenolic ripeness, natural concentration and delicate balance necessary for the development of great wines. In addition, yields were very correct, both white and red. 2009 is an outstanding vintage year for both quantity and quality.

Great concentration and purity.

The wine ends beautifully full and complex at the same time.

Tasting note:

Diamond brilliance with fresh yellow and pale green color.

Pure and powerful on the nose. White flowers, citrus fruit and exotic fruit, spicy and mineral complexity.

Full bodied and really moreish. Tasty and complex. Fruit is everywhere with delicatessen and distinction.

Outstanding style and authenticity.

First class wine.

Drinkable 2015-2025



OWNER : THE BERNARD FAMILY
ADMINISTRATOR : OLIVIER BERNARD

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