



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 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)

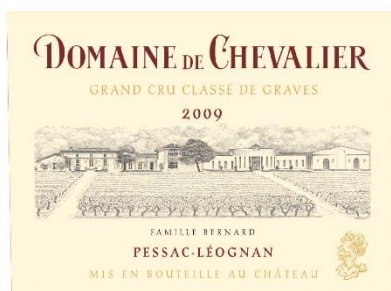
### RED

**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 2009**

### APPELLATION PESSAC-LEOGNAN

66% Cabernet Sauvignon - 28 % Merlot - 6 % Petit Verdot

Alc 13,5 % vol.

**Bottling** : June 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.

Richness with ripe and silky tannins. Harmony and balance.

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

### TASTING NOTE :

*Black and brilliant with red glints.*

*Ripe and intense nose of blueberry, blackberry mixed with fresh leather, pine tree resin, balsam and graphite. Menthol freshness. Really very impressive and complex.*

*Full bodied, pulpy and silky. Very tasty and precise, concentration, tannins like velvet, nice acidity.....*

*This is really a fantastic wine!*

*Finesse and distinction of Domaine de Chevalier's style.*

*Very long and extremely tasty finish.*



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

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