



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)

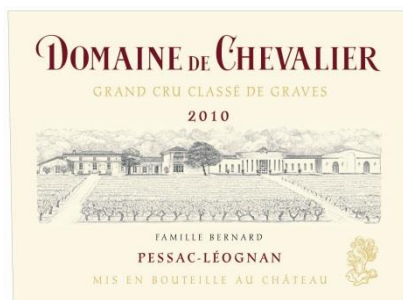
RED

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 ROUGE 2010

65% Cabernet Sauvignon - 30% Merlot-5% Petit Verdot
Alc 13,5°

Harvest : 6 to 19 October 2010

Bottled : 3 to 7 September 2012

PROFILE OF A GREAT VINTAGE

An objective analysis revealed that 2010 had all the hallmarks of the greatest vintages:

Cool temperatures in early-spring delayed bud-break slightly but conditions improved rapidly in mid-April and the vines' growth was very even. **Flowering was completed rapidly**, over the weekend of May 30.

Fine, hot weather in July promoted even, disease-free development throughout the vineyard.

In late July - early August, vegetative growth stopped completely, promoting a **rapid, homogeneous colour change**.

Continued dry conditions resulted in small **grapes in all varieties**.

August was dry and bright, but without any excessive heat.

September remained just as dry and sunny. The red-wine grapes also benefitted from this marvelous weather, but remained very small!

October also started out dry and sunny, with **large diurnal temperature variations accelerating the ripening of the red grapes**.

We were hoping for rain... which (finally) arrived on October 4 and 10. The small grapes with high tannin concentrations came to peak ripening and we were ready to harvest.

In the end, this long drought without excessive heat produced very high sugar and polyphenol concentrations, as well as high acidity. The small size of the grapes resulted in extraordinary natural concentration (high skin/juice ratio) but also reduced yields.

This cocktail of perfectly-balanced factors has certainly produced a very great wine:

DOMAINE DE CHEVALIER ROUGE 2010

TASTING :

Deep dark color and great brilliance.

Pure and bright aromas of red and black berries.

Liquorice, menthol and fresh minerals add to complexity.

Very class and balance on the palate. Concentration, power, freshness and finesse.

Elegant tannins for this very fine and long wine.

Long aging potential. Great wine.



PROPRIETAIRE : FAMILLE BERNARD

OLIVIER BERNARD

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