



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 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 6 ha – great wine 18 000 bottles  
Red wine 55 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 , then manual sorting on bunches in the cellar and optical sorting of berries after destemming.

**VINIFICATION** : Three vat-rooms, (stainless steel, tulip concrete and wooden vats), to optimize the plot selection, perfect the extraction and refining the “assemblage”.

Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

**Second Wine : L'ESPRIT DE CHEVALIER**



**2017**



**DOMAINE DE CHEVALIER  
BLANC 2017**

A.O.C. : PESSAC-LEOGNAN  
HARVEST (WHITE) :  
SAUVIGNON : AUGUST 31 TO SEPT. 7  
SEMILLON : SEPT. 8 TO 18

BOTTLING : May 2019  
70 % sauvignon - 30% SÉMILLON  
Alc: 13,5 % vol.

**2017**

The results of the frost that hit in late April (especially on the 27<sup>th</sup> of that month) were very uneven. Some parts of the vineyard were decimated but, fortunately, others – such as the historic plateau in front of the château – were spared. The latter benefited from early ripeness and reasonable yields.

**Very early flowering, from the 15<sup>th</sup> to the 22<sup>nd</sup> of May, followed by an exceptionally hot, sunny month of June**

**The weather in July and August preserved the grapes' intrinsic freshness.**

**All grape varieties ripened early and harvesting in all plots finished in September.**

**TASTING**

Crystalline color, pale gold with green glint. Very pure, intense and complex nose. Vine peach, apricot and mango aromas. The white flowers are well present: acacia, elderberry, hawthorn and honeysuckle. As well as the spices: cinnamon and vanilla. All underlined by beautiful mineral notes of flint.

The palate is fleshy, rich, complex and delicate, dominated by the concentrated flavours of white fruits and raised by delicate spices. The freshness is omnipresent, and the balance is ideal. A long finish keeps the pleasure of this magnificent wine.



**PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD  
ADMINISTRATEUR—GÉRANT : OLIVIER BERNARD**

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