



## 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 7 ha – great wine 18 000 bottles

Red wine 60 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** : Four vat-rooms, (steel, 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

Since 1986



2018



## **DOMAINE DE CHEVALIER RED 2018**

A.O.C. : PESSAC-LEOGNAN

HARVEST (RED GRAPES):

**From September 11th to September 30th**

65 % CABERNET SAUVIGNON – 30 % MERLOT

5 % PETIT VERDOT

Bottling : Sept. 2020/ technological cork Diam30

Alc : 14,5 % vol.

2018

### **THE EXCEPTIONAL VINTAGE**

This vintage was marked by the sequence of two extreme but complementary, climatic seasons.

**The rainy period from January to early July :**

A year of rainfall in just 7 months (!) puts a strain on the morale of our winegrowers. Fortunately, the essential water reserves in the soil are at their highest.

And then comes the miracle...

**The hot, sunny and dry period from July until the end of the harvest.**

These excellent water reserves were abundantly exploited by the vineyard during the 4 months of a historically bright, hot and dry summer. In our gravelly soils, maturity was ideal: an almost perfect balance between power, record concentration and freshness.

### TASTING

Bright color, dark red and black in the middle.

The nose is generous, sharp and full of complexity, a cocktail of fresh and concentrated red and black fruits prevails. Some fine spicy, balsamic and empyreumatic aromas stand by to brighten this bouquet.

The palate is full-bodied, very sophisticated, fleshy, with a lot of density and complexity. The attack is shiny with exquisite flavors that remind us black cherry, blueberry and blackberry in a delicate atmosphere of spicy white pepper and pinewood.

The freshness and tension are here to balance this great richness.

The wine is powerful but fresh, full-bodied but delicate.

Those tasting paradox are the cornerstone of the greatest achievements. Very high aging potential.



PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

ADMINISTRATEUR—GÉRANT : OLIVIER BERNARD

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