



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 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



2020



IN ORGANIC CONVERSION

BIO LABEL IN :

2023: WHITE - 2024: RED



**DOMAINE DE CHEVALIER
BLANC 2020**

A.O.C. : PESSAC-LEOGNAN

HARVEST (WHITE) :

FROM AUGUST 25 TO SEPTEMBER 4

BOTTLING : June 2022/ technological cork Diam 30

75 % sauvignon - 25 % SÉMILLON

Alc: 13,5 % vol.

2020

A VERY HIGH QUALITY VINTAGE

Dry whites and reds will give great wines, concentrated in character: tasty, powerful, structured, complex and authentic.

Despite the Covid crisis, we were able to organize our wine-growing work precisely, from pruning to harvest, and carry out a harvest of **magnificent quality, fully ripened** by this precocious, sunny and hot year.

A very advanced flowering, from mid-May, guaranteed us an equally early harvest.

The vineyard, abundantly **watered in spring**, held up well to a **very hot and very dry month of July**. The month of **August, very sunny**, interspersed with **good rains**, allowed a cycle of maturity in the best conditions.

The **great beautiful dry weather in September**, with **wide thermal amplitudes, completely ripened the fruits and concentrated all the grape varieties, with cool mornings** ideal for preserving the **freshness of the fruit**.

We harvested **high quality, ripe grapes with a concentration rarely achieved**. This “hot year” type vintage but with a nice freshness, offers **rich, powerful, concentrated, silky and elegant wines, in white as in red**.

TASTING

Pale gold color with bright hues.

Intensely fruity and finely flowery nose with lots of freshness. *Pêche de vigne*, mango, apricot, star anise, in a bouquet of hawthorn and acacia flowers and honeysuckle.

Dense, generous, greedy, lively palate, with a silky touch. Refined flesh, ripe and very delicate. Long, elegant finish with great finesse. The acidity is present, without weakness, and balances well the high level of concentration of this wine.



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

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