



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 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



2020



TASTING

Deep color, dark red, black in the middle, brilliant. Great nose, intense and distinctive. Flowery expression mainly on the fruit. Black cherry, blackcurrant, blueberry. Finely peppery and vanilla spices. Aromas of tannins and slightly peaty earth. On the palate impressive sensation of density, fleshy tannins and contained power. The flesh of the wine is fine, firm, freshly and fruity. The high-class tannins recall the earthy and peaty flavor of great vintages to keep. The fruit is everywhere, intensely.

Power, balance, maturity, concentration, length, freshness, tension. Everything is there for a great vintage to keep.

DOMAINE DE CHEVALIER RED 2020

A.O.C. : PESSAC-LEOGNAN

HARVEST (RED GRAPES):

September 11 th to 30 th

55 % CABERNET SAUVIGNON – 35 % MERLOT

5 % PETIT VERDOT - 5% CABERNET FRANC

Bottling : June 2022/ technological cork Diam30

Alc : 14 % vol.

2020

A VERY HIGH QUALITY VINTAGE

Dry whites and reds gave 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**. Only the young vines, less deeply rooted, had a few toasted bunches.

The month of **August, very sunny**, interspersed with **good rains**, allowed a cycle of maturity in the best conditions.

The **great beautiful dry and hot weather in September**, with **wide thermal amplitudes**, **completely ripened the fruits and concentrated all the grape varieties**.

We all harvested by hand with 10 days in advance, by choice, without pressure. However, the very narrow pickup windows this year demanded great precision in action.

Special mention for the Domaine de Chevalier rouge: Concentration, density, elegance, balance and freshness... Highest level... It will certainly be on the podium as one of the most successful vintage in the estate's modern history.



PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

ADMINISTRATEUR—GÉRANT : OLIVIER BERNARD

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