

DOMAINE DE CHEVALIER



GRAND CRU CLASSÉ DE GRAVES

PRIMEUR BLANC

2021



Born from a complicated vintage, Whites and Reds are still very classy

This 2021 vintage at Domaine de Chevalier will go down in history for two climatically opposed reasons:

A chaotic climatic and viticultural season, severe frosts and heavy rains favoring mildew:

At the start of spring, 7 waves of frost hit the vineyard between April 3 and May 3 (6-8-12-13-17-19/April and May 3) with temperatures down to -5°C. The damage is significant, particularly in Sauternes and Graves. Then a deluge, 320mm of rain between May and June (including 100mm on the flower in the 2nd decade of June...) and finally mildew on the grapes in July! (particularly noticeable on Merlot).

A real training for all of our vineyards, on the way (conversion) to organic farming!

An extraordinary end to the season, for the maturity and the harvest, under the great anticyclone, allowing two great successes, in White as in Red:

September, the month of whites, lenient and very positive, ensures and completes the maturity of Sauvignon Blancs and Sémillons. They gain in power, in aromatic intensity, in finesse of flavors while keeping the freshness essential to their balance.

October, the month of the Reds, gratifies us with a huge anticyclone, fully sunny, windy, dry and cool. Such conditions prevent any hint of gray rot and ensure the best ripeness, especially for Cabernet Sauvignon, the King grape variety of our gravelly terroir.

Olivier Bernard

VINEYARD

A.O.C. : PESSAC-LEOGNAN – GRAND CRU CLASSÉ DE GRAVES

Soils : Soil of dark sand and fine white gravel

Average age : 35 years

Vine Density : 10 000 vines/ha

WHITE: 7 Hectares / Organic conversion [label in 2023]

70% Sauvignon, 30 % Sémillon

RED: 60 Hectares / Organic conversion [label in 2024]

63% Cabernet Sauvignon, 30 % Merlot, 5 % Petit Verdot, 2 % Cabernet Franc

HARVEST :

WHITE grapes in baskets with successive picking through the vines.

RED grapes in baskets, with triple sorting: 1st in the vines, 2nd on the complete bunch on the sorting table and 3rd by optical sorting.

VINIFICATION

WHITE: Slow pressing.

Settlement (*débourbage*) and alcoholic fermentation in the barrel.

Ageing : on the lees in the barrel with stirring, for 18 months

New barrels : 35 %

RED: Vatting gravity without pumping, alcoholic fermentation in vats (4 vatrooms : stainless steel , coated steel, concrete and wooden controlled vats).

Maceration for 2 to 3 weeks (30° C. max).

Manual Pigeage

Ageing : 18 months (four months on the lees)

New barrels : 35 %



75% SAUVIGNON – 25 % SÉMILLON

Alc. 13,5 % Vol. - Yield : 40 hls /ha

HARVEST (WHITE VINES) : FROM SEPTEMBER 13 TO 23

TASTING

Bright color, pale gold with almond green glints. On the nose, great freshness, very pure, lively, refined and complex. The fruity aromas offer citrus zest as well as fresh white-fleshed fruits, ripe but not excessively. The vineyard peach is fully expressed. On the white flower side, we find hawthorn, linden and acacia flower. This bouquet, racy and seductive, reveals mineral and saline fragrances, quartz, gunflint, signature of our gravelly soils.

The palate is juicy, dense, suave, silky and very delicate. The superb acid tension perfectly structures this wine and gives it great freshness. The purity of the flavors brings out a finish of great elegance. Impeccable balance, classic style.

PROPRIÉTAIRE : FAMILLE BERNARD - ADMINISTRATEUR GÉRANT : OLIVIER BERNARD

DIRECTEUR ADJOINT : RÉMI EDANGE - DIRECTEUR TECHNIQUE : THOMAS STONESTREET - CONSULTANT : STÉPHANE DERENONCOURT

TEL : + 33 (0)5 56 64 16 16 * OLIVIERBERNARD@DOMAINEDECHEVALIER.COM * WWW.DOMAINEDECHEVALIER.COM