



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 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 as well as before and 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".

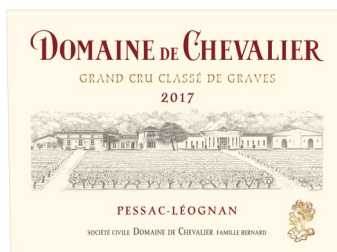
Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

Second Wine : L'ESPRIT DE CHEVALIER

Since 1986



2017



DOMAINE DE CHEVALIER ROUGE 2017

A.O.C. : PESSAC-LEOGNAN

HARVEST (RED GRAPES): From Sept. 11 to 30

55 % CABERNET SAUVIGNON – 40 % MERLOT

5 % PETIT VERDOT

Bottling : June 2019

Alc : 13 % vol.

2017

The results of the frost that hit in late April (especially on the 27th 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 15th to the 22nd 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

Intense and shiny Bordeaux colour. Open and sophisticated nose, fruity and spicy. Black ripe cherry and dominant blueberry. Fine peppery and vanilla spices mixed to the bouquet. On the palate, complex concentrated flavour and very well balanced. Roundness structure with very dense, fine and noble tannins.

No weakness, on the contrary, lot of energy and freshness. Superb fruity finish, very elegant.

Great purity of maturity and balance for a wine that needs to evolve (10 years) in the cellar.



PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

ADMINISTRATEUR—GÉRANT : OLIVIER BERNARD

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