



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 negotiant 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



2016



DOMAINE DE CHEVALIER

BLANC 2016

A.O.C. : PESSAC-LEOGNAN

HARVEST (WHITE) :

SAUVIGNON : SEPT. 10 TO 25

SEMILLON : SEPT. 15 TO 30

BOTTLING : July 2018/70 % SAUVIGNON – 30 %

SÉMILLON

Alc: 13,5 % vol.

THE 2016 VINTAGE:

HISTORICAL AND GENEROUS

The unquestionably successful 2016 vintage is due to the conjunction of several important factors.

- A rainy period lasting from the 1st of January to the 20th of June replenished water reserves and paved the way for a large potential crop.

- Quasi-miraculous flowering guaranteed a large crop [from the 4th to the 11th of June]

- An exceptionally dry period from the 1st of July to the 13th of September was conducive to richness and power.

We were really in need of rain by early September! This finally arrived, on the 13th of that month. These 40 mm of rain did a world of good, giving a boost to ripening and refreshing the vines.

- An Indian summer from the 15th of September to the end of October provided finesse and elegance.

TASTING

Crystalline, pale gold color.

Punchy, pulpy, intense, fresh and complex nose. The aromas of grapefruit, orange, peach and mango blend with balsamic (pine) and mineral (quartz, flint) fragrances. The whole terroir of Chevalier is revealed in this great nose.

On the palate, an exquisite and intense pulpy richness is combined with a beautiful fruity acidity. A cocktail of spicy and soft white fruits releases very silky flavors. This feeling of sweetness reflects the perfect maturity of healthy fruits. The flesh of this wine leads to a great purity and an tremendous delicacy. Very elegant body. Sophisticated wine, deeply tasty and perfectly balanced. Great persistence. To keep 2021-2036



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