

DOMAINE DE CHEVALIER



GRAND CRU CLASSÉ DE GRAVES

PRIMEUR BLANC 2018



2018: EXCEPTIONAL VINTAGE

Fruit ripening was ideal in our gravelly soils: powerful concentration and freshness perfectly balanced.

Manual and precise harvest in the good timing was the warrant of a great purity.

Reds are powerful, extremely fruity and full bodied of classy dense tannins. Balance and freshness for a long ageing potential.

Whites are fully aromatic, complex, rich, generous and exquisite. A great freshness will guarantee a great taste through years.

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 : 6 Hectares

70% Sauvignon, 30 % Sémillon

RED : 55 Hectares

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).

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

Manual Pigeage

Ageing : 18 months (four months on the lees)

New barrels : 35 %

DOMAINE DE CHEVALIER BLANC, PRIMEUR 2018



75% SAUVIGNON – 25 % SÉMILLON

Alc.13,5 % Vol.

HARVEST:

from August 31 to September 14

TASTING

Complex precise and elegant nose, with aromas of vine peach, apricot, a great variety of exotic fruits (mango, lychee...) and white spring flowers (hawthorn, acacia, honeysuckle).

The palate is wide, silky, concentrated and fresh with a creamy texture and a delicate fruity flesh. A charming and fine richness with a lot of persistency. Pronounced minerality and perfect balance between power, tension and freshness. Gorgeous delicacy on the finish. Great wine and great aging potential.