

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 Belleyme 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 5 ha – great wine 18 000 bottles
Red wine 45 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 destemning.

VINIFICATION: Two vat-rooms, one with small tulip-shaped tanks (since 2013), to increase the plot selection, complete the extraction and refining the blend. 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











DOMAINE DE CHEVALIER ROUGE 2014

A.O.C. : PESSAC-LEOGNAN 65 % Cabernet Sauvignon – 30 % Merlot 5 % Petit Verdot Alc : 13,5 % vol.

Bottled : June 24, 2016

HARVESTS (RED GRAPES):

Merlots from October 1st to October 7th Petits Verdots and Cabernets Francs on October 8 Cabernets Sauvignons from October 10 to 17

2014 A BEAUTIFUL INDIAN SUMMER FOR A GREAT VINTAGE!

From August 27, 60 days of sunny weather allowed salutary turnaround and bringing week after week full maturity of our different varieties. A great richness of fruit and at a very good level of acidity (stigma of a cool summer), ensured the highly success of 2014!

CLIMATE STAGES OF 2014 VINTAGE:

- Early Spring and excellent conditions during flowering at the beginning of June.
- Temperate Summer, stormy and wet until late August: the vine grows and maturity is delayed. These special conditions require sustained work of vignerons for the protection of the vineyard...
- Fortunately, in the last days of August, summer climate is back... until late October! This bright sunshine accompanied by dry winds concentrates the fruit. The cool nights are excellent for good maturity and fine tannins.

The different varieties then **reach optimum ripeness**, including great Cabernet Sauvignon that will be harvested in beauty, the second half of October.

TASTING

Deep and intense color.

Full mouth, smooth and fruity. The tannins are dense and fine.

Very elegant and classic wine.

Great potential!

