

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 destemming.

**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 BLANC 2013

70 % SAUVIGNON – 30 % SEMILLON Alc 13 % vol. BOTTLING: APRIIL 20, 2015

WHITE HARVEST: FROM 23 SEPTEMBER TO 3 OCTOBER

### TASTING:

Bordeaux 2013 vintage is **extremely qualitative for the dry white wines** expression because of beautiful acidity around which is organized the wine structure.

This Domaine Chevalier Blanc 2013 has great richness thanks to its terroir and great concentration due to low yields.

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Pale gold bright color with green glints.

Explosive nose of citrus fragrances mixed of white peach and exotic fruit. Fresh and mineral aromas.

Outstanding tension and freshness on the palate with intense and amazing flavors.

This wine is built for aging and it will provide its complex and tasty flavors for a long time.

Drink 2018-2030.



PROPRIETAIRE: FAMILLE BERNARD