



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 Belleye 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 5 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



2015



DOMAINE DE CHEVALIER BLANC 2015

A.O.C. : PESSAC-LEOGNAN

70 % SAUVIGNON – 30 % SÉMILLON

Alc: 13,5 % vol.

HARVEST (WHITE) : SEPTEMBER 7 TO 16

BOTTLING : JUNE 2017

THE 2015 VINTAGE SUNNY AND DRY YEAR

HIGH QUALITY, BOTH IN WHITE AND RED

- **Very dry spring** with a beautiful flowering in late May-early June. Hope of a good harvest ... (quantity)

- **Sunny and dry summer**, with some stormy episodes. The drought continues and becomes worrisome in July, followed by water stress. Fortunately, in August, some good storms water and unlock the vine. Early and regular veraison [colour change] of all varieties. Good homogeneity. The balances are progressing quickly... Early harvest ? ... We should wait a bit to better target the great aromas of white and to mature the tannins of red fruits. Finally we harvest at the normal dates

WHITE HARVEST:

We start the Sauvignon Blancs on September 7 and finish the Semillon on 16 September. Fairly compact harvest in 10 days. The Sauvignon Blancs are fresh, aromatic and powerful taste. The Semillon, unusually early, are very fine, fresh, concentrated and of high purity. Very healthy harvest, rich in sugars with nice acidity.

TASTING

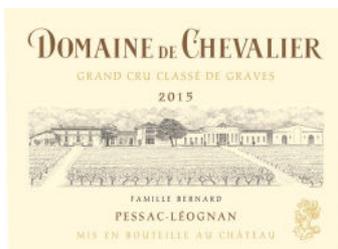
Intense, fresh and elegant nose, of vine peach, acacia blossom and honeysuckle mixed with mineral and smoky notes (quartz, silica).

Delicately creamy and rich palate despite a good acid tension.

Exquisite concentration, energy and radiance of fruity taste.

Good volume without heaviness.

Great long finish.



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