



## BLANC PRIMEUR 2016

### THE 2016 VINTAGE HISTORIC AND GENEROUS

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

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

The significant precipitation between January and late June enhanced vine growth in spring and built up essential water reserves in our gravelly well-drained soil.

**Quasi-miraculous flowering guaranteed a large crop.**

A window of opportunity – a spell of splendid weather from the 4<sup>th</sup> to the 11<sup>th</sup> of June – miraculously opened in the context of a "spring monsoon". This led to perfectly-fertilised flowers producing well-formed, sizeable bunches.

**An exceptionally dry period from the 1<sup>st</sup> of July to the 13<sup>th</sup> of September was conducive to richness and power.**

Summer was warm, but not excessively so, and also extremely dry. In fact, this was one of the driest summers in a hundred years... In early summer, our deeply-rooted old vines were fortunately able to draw on water reserves accumulated in spring. The month of August was ideal for developing tannic structure in our red wine varieties and sugar levels in the white wine ones. However, these drought conditions were very trying for our young vines with relatively shallow roots. This necessitated the highly unusual step of watering them.

We were really in need of rain by early September! This finally arrived, on the 13<sup>th</sup> 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 15<sup>th</sup> of September to the end of October provided finesse and elegance.**

The Indian summer, combined with diurnal temperature differences due to cool night-time temperature, ensured a good end to ripening of the various grape varieties, as well as refined red wine tannins, while maintaining fresh fruitiness.

#### VINEYARD

A.O.C. : PESSAC-LEOGNAN – GRAND CRU CLASSE DE GRAVES

Soils : Soil of dark sand and fine white gravel

Average age : 35 years

Vine Density : 10 000 vines/ha

- WHITE : 5 Hectares

70% Sauvignon, 30 % Sémillon

- RED : 50 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 third by individual grapes on the sorting table.

#### 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 stainless steel and coated steel temperature controlled vats.

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

Manual Pigeage

Ageing : 18 months (four months on the lees)

New barrels : 35 %

#### DOMAINE DE CHEVALIER PRIMEUR 2016 BLANC

PESSAC-LEOGNAN



75 % SAUVIGNON – 25 % SEMILLON

Alc.13,5 % Vol. - Yield : 45 hl/ha

HARVESTS:

Sauvignon : du 10 au 25 sept. – Semillon : du 15 au 30 sept.

#### COMMENTAIRE

##### White harvests:

The dry white wine harvest began on 12/09 with Sauvignon Blanc and finished with Sémillon on 05/10. The golden-coloured grapes were handpicked in four passes. They were rich, tasty, fresh, and in prime condition.

The sweet white wine grapes, picked in three passes (late September, mid-October, and late October) were perfectly botrytised. They produced delicious, complex wines of great freshness.