

# DOMAINE DE CHEVALIER



GRAND CRU CLASSÉ DE GRAVES

PRIMEUR BLANC

2017



A VINTAGE AFFECTED BY FROST, BUT MAINTAINED HIGH QUALITY

**THE WHITE WINES ARE EXCELLENT, THE REDS DELICIOUS AND ELEGANT**

**Crop loss due to frost from the 25<sup>th</sup> to the 29<sup>th</sup> of April**

The results of the frost that hit in late April (especially on the 27<sup>th</sup> of that month) were very uneven. Some parts of the vineyard were decimated but, fortunately, others – such as the historic plateau in front of the château – were spared. The latter benefited from early ripeness and reasonable yields.

**Very early flowering, from the 15<sup>th</sup> to the 22<sup>nd</sup> of May, followed by an exceptionally hot, sunny month of June**

Early flowering in plots not badly hit by frost led to growth two weeks ahead of an average year. In addition, the sunshine and warmth in June added another week to this head start!

**The weather in July and August preserved the grapes' intrinsic freshness.**

Fortunately, temperate weather in July and August locked in acidity, giving the fruit **beautiful freshness**. Sugar levels were thus not excessive. This boded well for **excellent balance on the palate**.

**All grape varieties ripened early and harvesting in all plots finished in September.**

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 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 BLANC, PRIMEUR 2017



70 % SAUVIGNON – 30 % SÉMILLON

**Alc.13,5 % Vol.**

HARVEST:

**sauvignon**: from 31/08 to 7 sept. - **sémillon**: from 8 to 15 sept.

**YIELD (WHITE GRAPES) : 46 HL/HA**

**Excellent, pure white wines...**

This precociousness led to the picking of white wine grapes in the first few days of September. The harvest took place in several passes over a two-week period from the 1<sup>st</sup> to the 15<sup>th</sup>. The grapes were picked as they gradually became perfectly ripe and balanced in each plot.

The fruit was beautiful, in excellent condition, and very tasty.

The Sauvignon Blanc and Sémillon wines are very aromatic, pure, and mineral. They are also rich and extremely fresh. They are presently being aged on the lees.