



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 Belleyne 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.

DOMAINE DE CHEVALIER ROUGE 2015

A.O.C. : PESSAC-LEOGNAN
55 % CABERNET SAUVIGNON – 35 % MERLOT
5% CABERNET FRANC - 5 % PETIT VERDOT
Alc : 13,5 % vol.

HARVESTS (RED GRAPES): From Sept 25 to Oct. 15
Bottling : June 2017

**THE 2015 VINTAGE
SUNNY AND DRY YEAR
HIGH QUALITY, BOTH IN WHITE AND RED**

2015



- 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 [color 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.

RED HARVEST:

With constant fine weather we reach full maturity of red grapes that refine and mature their tannins. The harvest dates are chosen very precisely, depending on the taste of the berries.

Start of Merlots on September 23, the Petit Verdot 2 October, the Cabernet Franc on October 5 and October 6 Cabernet Sauvignon. End of the harvest on 15 October.

All varieties have beautiful healthy bunches, but with small berries. The skins are thick (scars of drought from April to July). This largely explains the low yields. Nevertheless, the quality is excellent for each variety. Grapes are rich and balanced by beautiful acidity. The great gravel soils have significantly contributed to this beautiful freshness.

TASTING

Intense dark red color.

Very fresh nose, charming and attractive.

On the palate, the attack is silky and delicious, it gives way to an exquisite fruity flesh with a very dense structure.

Wine is fine, complex and elegant with a lovely mineral freshness.

We find the silky and fleshy quality of 2009, combined with the beautiful structure of 2005 !

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.

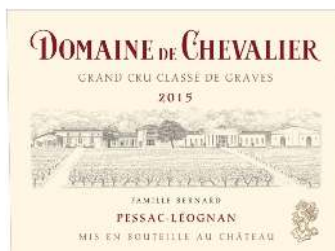
Grapes are carefully sorted in the vineyard as well as before and after destemming.

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



PROPRIETAIRE : SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

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