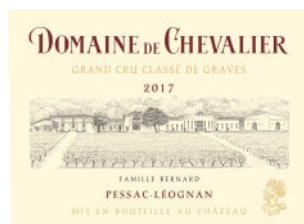




GRAND CRU CLASSÉ DE GRAVES

PRIMEUR ROUGE

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 25th to the 29th of April

The results of the frost that hit in late April (especially on the 27th 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 15th to the 22nd 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-LEGNAN – 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 ROUGE, PRIMEUR 2017



70 % CABERNET SAUVIGNON – 25 % MERLOT - 5% PETIT VERDOT

Alc.13,5 % Vol.

HARVEST:

merlot: from 11 to 15 septembre - petit verdot: 25-26 sept.

cabernet franc: 26 sept. - cabernet sauvignon: 21 to 29 sept.

YIELD (RED GRAPES) : 34 HL/HA

The red has a brilliant ruby colour and intense aromas. The wine is already soft, fruity, and fresh. It also features fine structure with refined tannin.

It is altogether classy and elegant. Although it will age well, the red wine will also be very enjoyable young.