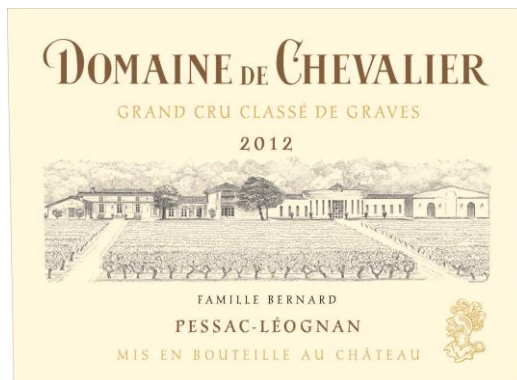




DOMAINE DE CHEVALIER PRIMEUR BLANC 2012



VERY GOOD SURPRISE WITH 2012 VINTAGE GREAT DRY WHITE. VERY GOOD RED

A rainy spring was welcome after two years of strong drought. Risks of diseases (mildew...) have been checked with preventive works by a very good technique strategy. A long period of flowering created a serious heterogeneity which was homogenized by precise green works all along July and August.

Finally we had a wonderful summer after an hesitant July but lightly rainy (in terms of quantity). **Growing cycle stopped early August. Ripening period (August-October) was fully sunny without any drop of rain.**

Such conditions have been excellent to clean the vineyard: no diseases, no damages. We had high sugar potential and very good acidity (quality of gravelly and clayey soils) together with high level of tannins in red skins.

Our white vineyard has been **handpicked and selected by lots between 12/09 and 5/10**. Climatic conditions were perfect and we get sumptuous different lots. (Alcoholic fermentation in barrels, no malolactic). The lots were characterized by: aromatic intensity, roundness, freshness, power and vivacity. Fine lees maturation increase elegance and complexity.

REALLY GREAT DRY WHITE VINTAGE 2012.

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

Soils : Soil of dark sand and fine white gravel

- WHITE : 5 Hectares

70 % Sauvignon, 30 % Sémillon

- RED : 40 Hectares

63% Cabernet Sauvignon, 30 % Merlot, 5 % Petit Verdot, 2 % Cabernet Franc

Average age : 30 years

Vine Density : 10 000 vines/ha

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 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 at 30 ° - 32 °.

Manual Pigeage

Ageing : 18 months (four months on the lees)

New barrels : 35 %

DOMAINE DE CHEVALIER PRIMEUR 2012 BLANC

PESSAC-LEOGNAN



70 % SAUVIGNON – 30 % SÉMILLON

BLANC : 5 HA

14 ° - PH : 3,1 – Yield : 49 hl/h - 1/3 NEW BARRELS

HARVEST : FROM 12 SEPTEMBER TO 5 OCTOBER 2012

(Only in the mornings: freshness and aromatic potential)

TASTING:

Brilliant pale gold.

Intense nose of fresh citrus fruit, white peach and exotic fruit.

Gravelly soil notes are also very present with menthol and flinty flavors.

On the palate very pure and straight wine showing a great and

unctuous richness perfectly balanced by fruit and soil acidity.

Feeling of sweetness traducing perfect ripeness of the fruit. Very long finish.

Precise and balanced wine with concentration and very high class style.

Authentic wine.