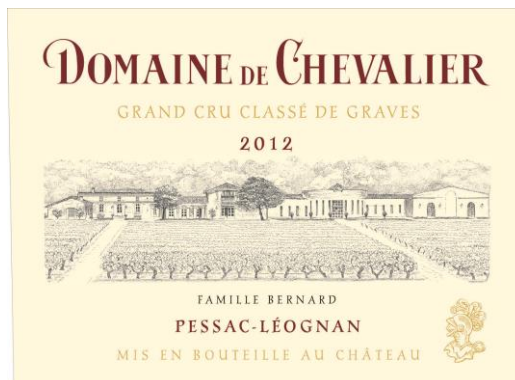




DOMAINE DE CHEVALIER PRIMEUR ROUGE 2012



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 red vineyard was **handpicked in a short time between 9/10 and 18/10**. The difficulty in 2012 was the lack of homogeneity between technic maturity (sugar-acid) and phenolic maturity (skins): Quality of aromas and tannins are fundamental to success a vintage. We had to be able to wait for optimal ripening to get soft skins. High risk of this late date was grey rot but our vineyard was very clean because of summer preparation work. Finally we have picked rich and ripe fruits with very fine tannins.

We have made two wonderful wines: Pulpy, fruity, fresh, rich, tasty, structured and very fine. The result is more than we could expect.

2012 CHEVALIER: A VERY FINE RED VINTAGE.

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 ROUGE

PESSAC-LEOGNAN



**65 % CABERNET SAUVIGNON – 30 % MERLOT – 5 % PETIT VERDOT
ROUGE : 40 HA**

13,3 ° ; PH :3,7 ; Yield 39 hl/h ; 1/3 NEW BARRELS

HARVEST : FROM 9 OCTOBER TO 18 OCTOBER 2012

VERY GOOD SURPRISE

TASTING:

Deep and intense color

Generous and fresh nose of ripe fruits. Red and black berries mixed with lightly peppery spices. Presence of mineral. Menthol and liquorice.

Immediate fruit and freshness on the palate. Full bodied wine with structuring ripe and supple tannins without hiding finesse and complexity. Nice acidity gives tension and freshness.

Very long class finish.