



## **DOMAINE DE CHEVALIER**

**2019**

**Great Sunny vintage**

**Classic, ripe, elegant and suave**

**In white as in red, Domaine de Chevalier 2019 is a great classic vintage with power, freshness and finesse.** The vineyard withstood well the two drought episodes (end of June and July) and got advantage from two periods of beneficial rains (end of July and end of September).

The fundamental qualities of Domaine de Chevalier's terroir, its old deeply rooted vines, our very precise methods of plot management viticulture, mainly organic and biodynamic, give a greater dimension to the natural expression of our wines. In white as in red, they are bursting with fruit, energy, complexity, elegance and freshness.

**Our 2019 vintage faithfully reflects these qualities, expressed with refinement.**

### **CLIMATIC CONDITIONS**

#### **A rather humid and mild Spring with beautiful bright periods until June 20th.**

Two frost episodes (April 13th and May 5th-6th) without damage at Domaine de Chevalier, Domaine de la Solitude and Château Lespault-Martillac. The efficiency of wind machines certainly contributed to this result. Some plots, more isolated and unprotected, suffer quite significant damage. Clos des Lunes' vineyard is also partially affected. Château Suau, in Barsac, is preserved.

**Flowering neither early, nor late**, occurs in cool and humid conditions from June 4th to 10th. The beautiful release has compensated the losses with millerandage and coulure.

**From June 20th, with the arrival of summer, a period of great weather, hot and dry, sets in.** The vine takes full advantage of this climate, it grows well and even gains a few days on its growing cycle.

#### **Two scorching peaks in late June and late July:**

A first heat wave, quite violent, occurs on June 26th and 27th and slightly affects the youngest vines (some burned leaves). The good weather persists and a second heat wave rages about a month later, between July 22nd and 25th. The vine begins to suffer from this dry heat and lack of water.

**At the end of July - early August, a 44 mm rain revives the potential of this vintage. These rains are decisive for the quality of our 2019 vintage.**

Fortunately a very nice consistent rain arrived at the end of July, beginning of August and quickly restores vigor to the vine. (44 mm between July 26 and August 4).

Veraison is clearly engaged then, very homogeneously.

**This start of maturity is perfectly on time, classic timing.**

The rest of August is very bright, not too hot, but rather dry. The vines take advantage of this mild period and get their health back after the torrid jolts of late June and late July. Again it is doing and working very well. The maturity control promise good balance and classic harvest dates, neither too early nor too late.

**The great hot and very dry weather in the first three weeks of September fully ripens the fruit.**

September arrives with its anticyclone screwed on its head: sunny, blue sky, dry east winds and great thermal amplitudes. This weather is ideal for sanitary conditions and the maturity of whites, and the progression of the reds.

## **THE HARVEST**

**From September 9th, the harvest of whites is in full swing, the sauvignon is ripe, fresh, balanced and magnificent. The semillons follow...**

After the 15th, a new hot and dry period sets in.

In red, it still takes time, fruits take longer to ripen.

**Rain of 14 mm fell on September 22nd. This very beneficial watering for the late maturity of the reds, arrives with the first day of autumn!**

**The fruit regains a good balance: decreasing sugar and increasing acidity.**

This blessed rain is really beneficial for the culmination of Merlots and saves the high phenolic quality potential of our Cabernet Sauvignon and Petit Verdots. Skin softens, sugar decreases and acidity rises. The desired and necessary balance for our great red wines is finally here.

**The red harvest begins on September 27th and ends on October 12th.**

Excellent quality in each red grape: fleshy and juicy Merlots, structured, ripe, spicy and delicious Cabernet Sauvignon, fruity, concentrated and energetic Petit Verdots.

The big rains arrive later, from October 15

**QUANTITY**

In general, the yields of this 2019 vintage are quite good, around 45hl / ha

## QUALITY

**It is great in white and red.**

**This is the strength of this vintage.**

The white wines show a great richness, fresh, balanced and suave.

The red wines are very fruity, concentrated, dense with a lot of elegance and freshness in the tannins.

The style is of a refined classic type.

## CONCLUSION

The conduction of this sunny vintage required a very precise plot monitoring. We were able to manage these important moments when the right decisions made the difference. Our hard work and very respectful with the vineyard was rewarded. We harvested full, mature and balanced fruit, for a style that is ultimately classic, powerful, energetic, very refined and gourmand.

Reminder of harvest dates:

- White from September 9 to 23
  - Red from September 27 to October 12
  - Sauternes in 3 *tries*:
- 1st picking (*trie*) : from September 20 to 25
  - 2nd picking (*trie*) : from October 08 to 13
  - 3rd picking (*trie*) : from October 15 to 17

## The Wines >>>>>>>>>>>>>>>

## **THE GREAT WINES IN DETAIL**

- For white wines with a Burgundy physique, exotic and citrus aromas, unctuous richness, gourmand and suave, powerful and beautiful tension, fresh finish.

### **DOMAINE DE CHEVALIER white 2019**

**70SA-30SE**

**14,1 % vol.**

Pretty pale yellow gold tint, crystalline.

Vivid nose of diverse and exotic white fruits mixed with citrus and white flowers. Vineyard peach, nectarine, pear, apricot, mango, lychee, citrus, acacia flower, hawthorn and honeysuckle.

Ample, rich, tasty, delicious, very refined and well maintained by an energetic liveliness.

Long suave finish with great fruity finesse.

- For the reds, intensely fruity and fresh aromatic burst, suave palate, dense structure with fine and tight grain. Gourmand and very refined.

### **DOMAINE DE CHEVALIER red 2019**

**65CS-30M-5PV**

**13% vol.**

Intensely fruity, fresh and refined nose, of red and black fruits. The black cherry, blackberry and blueberry aromas dominate in a slightly peppery as well as sweet spices vibes.

Dense, delicate but concentrated palate, delicious and energetic. Magnificent concentration of finesse. Tight and elegant weft. The sweet flavors of ripe fruit are intense, salivating and followed by a gustatory complexity typical of this cru. Humus, graphite and liquorice. Great overall freshness.

Impeccable and harmonious balance between the smoothness and liveliness of different sensations. Great finish.