

DOMAINE DE CHEVALIER

GRAND CRU CLASSÉ DE GRAVES

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 Oliver Bernard who perpetuates that spirit of

VINEYARD & WINEMAKING

Soils

Gravel on clay-gravel subsoil

RED

Grape varieties 60 ha

Cabernet sauvignon **63%**
Merlot **30%** Petit verdot **5%**
Cabernet franc **2%**

Harvest

Hand-picked, into small crates.

Grapes carefully sorted in the vineyard, then manual sorting on bunches in the cellar and optical sorting after destemming.

Vinification

Four vat-rooms (stainless steel, tulip concrete and wooden vats), to optimize the plot selection, perfect the extraction and refining the «assemblage».

Aged in barrels for 18 months (35% new oak)

balance and the constant drive for perfection which have been the hallmark of this outstanding Cru Classé.

Domaine de Chevalier red is one of the flagship estates of the classified great growths of Bordeaux.

The white Domaine de Chevalier is recognized as one of the world's finest dry wines.

Appellation

Pessac-Léognan

Second Vin

L'ESPRIT DE CHEVALIER

WHITE

Grape varieties 7 ha

Sauvignon **70%**
Sémillon **30%**

Harvest

Hand-picked, into small crates. Grapes are picked in 3 to 5 waves for optimum ripeness.

Vinification

Traditional cold settling in barrels. Fermentation in barrels.

Aged in barrels for 16-18 months (1/3 new oak)

DOMAINE DE CHEVALIER WHITE PRIMEUR 2025

HARVEST (WHITE GRAPE) FROM AUGUST 25TH TO SEPTEMBER 6TH

BLEND 2025 : 70% SAUVIGNON BLANC - 30% SÉMILLON

PH: 3,29

YIELD : 38HL / HA.

ALC : **13.5%** VOL.

ONE OF THE GREAT VINTAGE OF RECENT YEARS

Winter rains replenished soil water reserves. Spring was mild and dry, with no frost, and the vines grew well.

Early May was warm and humid, and the vineyard greened almost before our eyes. From May 20th onwards, an early, even and compact flowering suggested strong qualitative potential.

By mid-June, a hot and dry summer had set in. These conditions continued through July and August, with temperatures comfortably exceeding 30°C. The soils were dry at the surface, but the deep roots of the old vines were able to draw on the reserves necessary for the quality of the bunches.

The ripening period was excellent: early, warm and luminous, with significant diurnal temperature variation. The grapes soaked up the sun and evolved rapidly while retaining their freshness. A few refreshing showers at the end of August helped to limit stress.

Harvest began at the end of August with the Sauvignon Blanc. We selected only golden, perfectly ripe bunches, picked exclusively in the cool of the morning. This meticulous work was completed on September 6th.

The reds follow on September 11th with the Merlot. The final Cabernet Sauvignon brought the harvest to a close on September 26th.

These excellent harvesting conditions were punctuated by small, beneficial showers after a hot, dry summer. Yields were satisfactory.

The pulpy, fruit-driven richness, freshness, precision and aromatic complexity define this outstanding 2025 vintage. In both red and white, modernity and intensity express themselves with finesse, energy and great class, highlighting the legendary elegance of the wines of Chevalier. A great vintage.

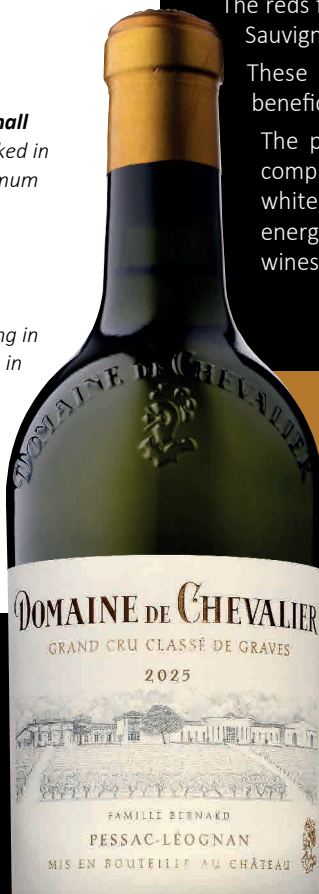
Olivier Bernard

TASTING

The nose is floral, with intense and rich fragrances of ripe white fruits, set in an atmosphere of great freshness. Mirabelle plum, peach and delicate citrus notes form a complex, refined and appealing bouquet.

The palate is broad, rich, intense and remarkably pure. Freshness and tension frame this suave wine and bring the flavours of this harmonious balance fully to life. Its refined, elegant and intense richness reveals a wine of great class.

This wine will be exquisite to enjoy in its youth, yet the promise of time will undoubtedly grant it an even greater depth of flavour.



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