

GRAND CRU CLASSÉ DE GRAVES

## DOMAINE DE CHEVALIER

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 Belleyme 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 Olivier Bernard who perpetuates that spirit of balance and the constant drive for perfection which have been the hallmark of this outstanding wine.

The red Domaine de Chevalier, the flagship of the Pessac-Léognan appellation belongs to the elite of the great classified growths of Bordeaux. The white Domaine de Chevalier is recognized as one of the world's finest dry wines.

### CURRENT SPECIFICATION SHEET OF THE DOMAINE

Appellation: Pessac-Léognan
Soil: gravel on clay-gravel subsoil
White wine 5 ha – great wine 18 000 bottles
Red wine 45 ha – great wine 100 000 bottles

#### WHITE

HARVEST: Hand-picked, into small crates.

Grapes are picked in 3 to 5 waves for optimum ripeness. Traditional cold settling in barrels.

**VINIFICATION**: Fermentation in barrels.

Age in barrels for 18 months (35% new oak) with bâtonnage (stirring the lees with a stick)

#### RED

HARVEST: Hand-picked, into small crates.

Grapes are carefully sorted in the vineyard as well as before and after destemming.

**VINIFICATION**: Two vat-rooms, one with small tulip-shaped tanks (since 2013), to increase the plot selection, complete the extraction and refining the blend. Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

<u>Second Wine</u>: L'ESPRIT DE CHEVALIER Since 1986









# ESPRIT DE CHEVALIER ROUGE 2011

 $2^{\rm ND}$  Wine of Domaine de Chevalier <u>appellation pessac-leognan</u> 68% Cabernet Sauvignon - 25 % Merlot - 7 % Petit Verdot Alc 13.5 °

**BOTTLING**: May 15, 2013

Since 1986, the planting of young vines has meant that the DOMAINE DE CHEVALIER had to craft a second wine, in both red and white.

This blend of cabernet sauvignon and merlot is now known as L'ESPRIT DE CHEVALIER.

L'ESPRIT... The Spirit is also a way of making a wine.

The Bernard Family, by calling its second wine L'ESPRIT DE CHEVALIER, wanted above all for it to carry the hallmark of Chevalier and to reflect the «Spirit» of the estate, combining powerfulness and complexity but also finesse and elegance in total respect of the "terroir".

The red L'ESPRIT DE CHEVALIER is aged for 14 months in oak barrels, one third of which are renewed each year.

It is an appealing wine, ready to be appreciated between 3 and 5 years earlier than the main wine.

#### 2011 VINTAGE

NICE QUALITY DESPITE SPECIAL WEATHER CONDITIONS

A lightly rainy winter was followed by a severe and hot drought until July. It was "summer in spring"!!

The effect of such conditions was to stop vine growing. Our *terroir* made of deep gravels was just able to hydrate the minimum the vines need to develop correctly.

A relatively humid and fresh climate lasts until end of August It was "spring in summer"!!

That was paradoxically very beneficial to vines which started maturation in nice conditions.

Happily a strong summer came back in September and ripened perfectly all varieties with high concentration.

Harvest began 15 days earlier than usual: White from 23/08 till 9/09 (37 hl/ha) and Reds from 13/09 till 30/09 (30 hl/ha). Yield was low but of superb quality.

More than ever this vintage is the pure reflection of a great *terroir* and healthy vineyard grown with all the care it needs. A real vintage of "Vigneron".

## TASTING NOTE

Intense, black and brilliant color.

Powerful nose of ripe red fruit. Blackberry and cherry dominate. Spicy aromas enhance the complexity.

In the mouth, wide attack, concentration and freshness followed by fleshy sensation. Great class of the tannins: density, silky and fruity.

Lingering and harmonious finish. Very good balance. Racy great wine.



PROPRIETAIRE: FAMILLE BERNARD - ADMINISTRATEUR: OLIVIER BERNARD

WWW.DOMAINEDECHEVALIER.COM