

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 Belleye 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

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.

VINEYARD & WINEMAKING

Soils

Gravel on clay-gravel subsoil

Appellation

Pessac-Léognan

Second Vin

L'ESPRIT DE CHEVALIER

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

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

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.

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

2024 PRIMEUR

HARVEST (WHITE GRAPE) FROM SEPTEMBER 4TH TO 16TH

BLEND 2024 : 75% SAUVIGNON BLANC - 25% SÉMILLON

PH: 3,13

YIELD: 48HL / HA.

ALC : 12,8% VOL.

SUMPTUOUS WHITE

A humid and mild winter gave way to an early spring, still rainy but fortunately free of spring frosts. These damp conditions led to rapid and generous growth across all grape varieties. Naturally, downy mildew tried to crash the party, but it was swiftly dealt with by our ever-vigilant winegrowers, who remained on high alert after the challenges of the 2023 vintage.

Flowering took place at just the right time, and summer (July-August) was dry and warm enough to ensure excellent ripening under very good conditions. Rain returned in the first ten days of September, but the whites, already ripe and being harvested, were unaffected.

For the reds, the grape varieties with more resilient skins and our well-draining soils allowed us to wait for optimal phenolic ripeness. Careful, day-by-day decisions and selective harvesting up to October 7th ensured a high level of quality, although with a lower sugar level than in recent vintages. The radiant fruit, the delicate fleshiness, the spicy and mineral nuances, and the refined, elegant tannic structure will shape a beautiful blend to come.

As for the white lots, vinified separately in barrels, they are of very high quality. Intensely aromatic, fruity, fleshy, complex and well-balanced, they show remarkable freshness. The beautiful acidity brings great tension and vibrancy to the wines.

An outstanding blend.

Oliver Bernard

DOMAINE DE CHEVALIER WHITE PRIMEUR 2024

Nose of great class, bursting with floral aromas, white fruits, and citrus.

Fragrances of spring wildflowers such as hawthorn and honeysuckle enrich the bouquet.

The palate is rich, full-bodied, smooth, and well-structured, with both intense and caressing acidity.

Finesse, purity, harmony, balance, and remarkable length.

Freshness is omnipresent.

A great Domaine de Chevalier Blanc.



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