

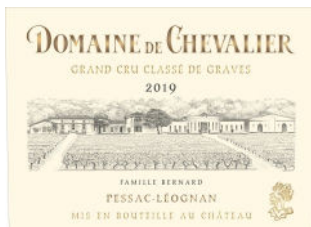
# DOMAINE DE CHEVALIER



GRAND CRU CLASSÉ DE GRAVES

PRIMEUR BLANC

2019



## 2019, A VINTAGE AMONG THE GREATESTS VERY HIGH POTENTIAL FOR WHITES AND REDS

This vintage is characterized in particular by its aromatic intensity, excellent fruit maturity, density, freshness, very elegant tannins in red wines.

- **A wet spring, with two frost attacks** (April 13 and May 5) contained thanks to the means deployed (wind turbines, candles). Very good vine growth.
- **Flowering slightly disturbed** by weather instability, **without preventing a good harvest volume.**
- **An exceptional summer which arrives precisely on the calendar date...** and which will last from June 21 to October 15. During this period, we experienced two waves of great heat (June 26-27 and July 22-25)
- **Expected precipitation, which occurs at strategic times:** late July and early August, heavy rains triggered veraison. The vine did not suffer from the drought..
- **The excellent conditions of September:** great weather and, from September 20, small showers that rebalance the sugar / acid potential, perfect the maturity of the skins (aromas, color, tannins) and give the grapes a lot of freshness . All this going hand in hand with rather cold nights. This thermal amplitude is particularly beneficial for the quality of ripening of the fruit.

*Olivier Bernard*

### VINEYARD

A.O.C. : PESSAC-LEOGNAN – GRAND CRU CLASSÉ DE GRAVES

Soils : Soil of dark sand and fine white gravel

Average age : 35 years

Vine Density : 10 000 vines/ha

WHITE : 7 Hectares

70% Sauvignon, 30 % Sémillon

RED : 60 Hectares

63% Cabernet Sauvignon, 30 % Merlot, 5 % Petit Verdot, 2 % Cabernet Franc

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 3rd by optical sorting.

VINIFICATION

WHITE: Slow pressing.

Settlement (*débourbage*) 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 vats ( 4 vatrooms : stainless steel , coated steel, concrete and wooden controlled vats).

Maceration for 2 to 3 weeks (30° C. max).

Manual Pigeage

Ageing : 18 months (four months on the lees)

New barrels : 35 %

### DOMAINE DE CHEVALIER BLANC, PRIMEUR 2019



70% SAUVIGNON – 30 % SÉMILLON

**Alc. 14 % Vol.**

HARVEST:

**from September 3 to 19**

TASTING

Pretty gold pale yellow tint, crystalline.

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

Ample palate, rich, tasty, gourmet, very refined and well held by an energetic liveliness.

Long finish with a great fruity finesse.

PROPRIÉTAIRE : FAMILLE BERNARD - ADMINISTRATEUR GÉRANT : OLIVIER BERNARD

DIRECTEUR ADJOINT : RÉMI EDANGE - DIRECTEUR TECHNIQUE : THOMAS STONESTREET - CONSULTANT : STÉPHANE DERENONCOURT

TEL : + 33 (0)5 56 64 16 16 \* OLIVIERBERNARD@DOMAINEDECHEVALIER.COM \* WWW.DOMAINEDECHEVALIER.COM