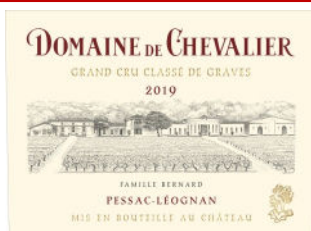




GRAND CRU CLASSÉ DE GRAVES

PRIMEUR ROUGE 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 stainless steel and coated steel temperature 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 ROUGE, PRIMEUR 2019



65 % CABERNET SAUVIGNON – 30 % MERLOT - 5% PETIT VERDOT

Alc.13 % Vol.

HARVEST:

From September 23 to October 13

TASTING

Intense, fresh and refined nose, of red and black fruits. The aromas of black cherry, blackberry and blueberry dominate in an atmosphere of both peppery and sweet spices at the same time.
Dense, delicate, delicious and energetic palate. Magnificent fineness concentration. Tight and elegant weft. Sweet flavors of ripe fruit are intense, salivating and accompanied by a gustatory complexity very typical of this vintage. Humus, graphite and liquorice. Great overall freshness.
Impeccable and harmonious balance between the sweetness and liveliness of the different sensations.