

# DOMAINE DE CHEVALIER



GRAND CRU CLASSÉ DE GRAVES

PRIMEUR BLANC

2020



## A VERY HIGH QUALITY VINTAGE

**Dry whites and reds will give great wines, concentrated in character: tasty, powerful, structured, complex and authentic.**

Despite the Covid crisis, we were able to organize our wine-growing work precisely, from pruning to harvest, and carry out a harvest of **magnificent quality, fully ripened** by this precocious, sunny and hot year.

A **very advanced flowering**, from **mid-May**, guaranteed us an **equally early harvest**.

The vineyard, abundantly **watered in spring**, held up well to a **very hot and very dry month of July**. Only the young vines, less deeply rooted, had a few toasted bunches.

The month of **August, very sunny**, interspersed with **good rains**, allowed a cycle of maturity in the best conditions.

The **great beautiful dry and hot weather in September**, with **wide thermal amplitudes, completely ripened the fruits and concentrated all the grape varieties**.

We all harvested by hand with 10 days in advance, by choice, without pressure. However, the very narrow pickup windows this year demanded great precision in action.

The leniency of August and the cool mornings of September were ideal for keeping the freshness 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 2020



70% SAUVIGNON – 30 % SÉMILLON

Alc. 13,5 % Vol. - Yield : 43 hls /ha

HARVEST (WHITE VINES) :

**From August 25 to September 4.**

### TASTING

Pale gold color with some vivid glimmers. Intense and exotic floral nose of yellow peach, mangoes and citrus fruits. Dense, generous, greedy but lively palate, with a delicate touche. Refined, ripe and very delicate flesh. Long elegant finish with great finesse. The acidity is present, without weakness, and balances the high level of concentration of this wine.

Excellent balance, high class wine. Very good aging potential.

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