

### 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.

### DOMAINE DE CHEVALIER

Pessac-Léognan

Soil: gravel on clay-gravel subsoil
White: 7 ha - 20 000 bottles (great wine)
Red: 60 ha - 100 000 bottles (great wine)
Second Wine: L'ESPRIT DE CHEVALIER

Rosé: Rosé de Chevalier



numbered
DOUBLE MAGNUM









MAGNUM

# ROSÉ DE CHEVALIER 2020

APPELLATION: <u>BORDEAUX ROSÉ</u>
<u>ASSEMBLAGE</u>:
85% Cabernet Sauvignon; 15 % Merlot

Alc: 12,5 % vol.

Bottling: January 2021

## PACKAGING:

- 75 cl, "FUTURA" extra white by Verallia (High quality six bottles flat carton case)
- Magnum "FUTURA" extra white by Veralia
- Double Magnum Kendo ( $\operatorname{numbered}$ ) , Saverglass

Domaine de Chevalier has been producing a tiny quantity of "Rosé wine" for around 25 years, using the method called "rosé de saignée": no maceration and the juice is fermented separately.

It is mainly made from cabernet sauvignon by Olivier Bernard and his team. For this lovely rosé wine, he chose a very aesthetic white glass bottle.

A very pretty label gives more elegance and modernity. Packaging is superb.

## **TASTING**

Very beautiful bright tint, pink ocher.

Subtle, delicate and refined nose with rose aromas and small red fruits, such as raspberry. A pleasant touch of exoticism reminds lychee.

On the palate, smoothness, sweetness and freshness seduce. Intense fruitiness, precision and a very pure finish. An exquisite pleasure

To drink at 10 ° C. 2021-2023

