

DOMAINE DE CHEVALIER
LÉOGNAN

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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.

CURRENT SPECIFICATION SHEET OF THE DOMAINE

Appellation : Pessac-Léognan

Soil : gravel on clay-gravel subsoil

White wine 5 ha – great wine 18 000 bottles

Red wine 45 ha – great wine 100 000 bottles

WHITE

HARVEST : Hand-picked, into small crates.

Grapes are picked in 3 to 5 waves for optimum ripeness. Traditional cold settling in barrels.

VINIFICATION : Fermentation in barrels.

Age in barrels for 18 months (35% new oak) with bâtonnage (stirring the lees with a stick)

RED

HARVEST : Hand-picked, into small crates.

Grapes are carefully sorted in the vineyard as well as before and after destemming.

VINIFICATION : Two vat-rooms, one with small tulip-shaped tanks (since 2013), to increase the plot selection, complete the extraction and refining the blend. Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

Second Wine : L'ESPRIT DE CHEVALIER

Bordeaux Rosé : ROSE DE CHEVALIER



**ROSÉ DE CHEVALIER
2014**

APPELLATION BORDEAUX ROSÉ

70% Cabernet Sauvignon ; 30 % Merlot

Alc 13 °

Bottled : 01/21/2015

2014 Production : 26 000 bottles

Domaine de Chevalier has been producing a tiny quantity of “Rosé wine” for around 20 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 from the best glass bottle producer of France.

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

On his rosé, he favors a beautiful bright and intense color, with fruity aromas, freshness, delicacy and finesse in the final.

Tasting :

Beautiful pale and brilliant redcurrant color. Intense fruity nose of raspberries and freshness of citrus zest.

On the palate, fine flesh acidity, very fruity and refreshing.

Some mineral notes give a long, complex and smooth finish.

Drink 2014-2015

Recommended Serving temperature: 10 ° C



OWNER : FAMILLE BERNARD - ADMINISTRATEUR : OLIVIER BERNARD

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