

**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 Belleyne in 1783.

In 1983 the estate was purchased by the Bernard Family, N° 1 in France on the spirits market and a major negotiant 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



**ROSE DE CHEVALIER  
2015**

**APPELLATION BORDEAUX ROSÉ**

**70% Cabernet Sauvignon ; 30 % Merlot**

**Alc: 13,5 % vol.**

**Bottled : 01/15/2016**

**PRODUCTION: 23000 bottles**

**PACKAGING** :

- Bamboo extra white 750 ml (Saverglass)
- Flat 6 bottles carton

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 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** :

**Pastel and shiny pink color.**

**Intense fruity nose.**

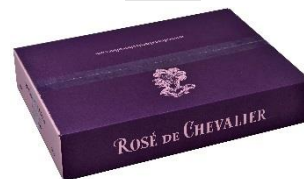
**Raspberry, redcurrant and mandarine are mixed with mineral and spicy fragrances.**

**Lovely concentration of pulpy and generous fruit.**

**Long and refreshing finish.**

**Drink : 2016-2017**

**Recommended Serving temperature: 10 ° C**



**OWNER : FAMILLE BERNARD - ADMINISTRATEUR : OLIVIER BERNARD**

**WWW.DOMAINEDECHEVALIER.COM**

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