

Rosé de Chevalier 2016

Bordeaux - rosé



During 20 years, the Rosés made by Domaine de Chevalier & Domaine de la Solitude were considered as a minor production of the property. But with the 2009 vintage, a new orientation has been taken, a new philosophy has been implemented. Olivier Bernard has decided to fight against the famous Provence, by focusing on paler color, greater acidity and more intense aromas. To symbolize this change of style, he has also redesigned the bottle, so as to reflect the elegance and the modernity of his Rosés.

Bordeaux Tradition

The color is vivid and bright. As soon as the wine is opened aromas of red fruit such as cherry is revealed as well as redcurrant and raspberries. The wine is intense.

To the mouth, the wine has a nice fruit acidity that gives a fresh sensation. The final is fruity and complex.

Why buy this wine?

- The unique signature of one of the best Red and White winemaker: Olivier Bernard
- A Premium Rosé made by a Bordeaux Classified Growth
- Superb packaging: unique shape for a unique wine
- Not just a Bordeaux Rosé but a real wine by itself

Technical Sheet

Owner: Olivier BERNARD

Oenologist: Denis DUBOURDIEU

Surface: 35 hectares

Soils: black sand soils and fine gravel with

clay-limestone subsoil

Color: rosé

Grape varieties:

70% Cabernet Sauvignon, 30% Merlot

Temperature: 10°C

Food match: lamb kebabs, crab, eggs, paella, pizza, white meat, beef Carpaccio, scallops, grilled shrimp, smoked salmon