

DOMAINE DE CHEVALIER

GRAND CRU CLASSÉ DE GRAVES

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 Belleye 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 Oliver Bernard who perpetuates that spirit of

balance and the constant drive for perfection which have been the hallmark of this outstanding Cru Classé.

Domaine de Chevalier red is one of the flagship estates of the classified great growths of Bordeaux.

The white Domaine de Chevalier is recognized as one of the world's finest dry wines.

VINEYARD & WINEMAKING

In organic conversion

White : Conversion in progress
Red : Conversion in progress

Soils

Gravel on clay-gravel subsoil

Appellation

Pessac-Léognan

Second Vin

L'ESPRIT DE CHEVALIER

RED

Grape varieties 60 ha

Cabernet sauvignon **63%**
Merlot **30%** Petit verdot **5%**
Cabernet franc **2%**

Harvest

Hand-picked, into small crates. Grapes carefully sorted in the vineyard, then manual sorting on bunches in the cellar and optical sorting after destemming.

Vinification

Four vat-rooms (steel, stainless steel, tulip concrete and wooden vats), to optimize the plot selection, perfect the extraction and refining the «assemblage».

Age in barrels for 18 months (35% new oak)

WHITE

Grape varieties 7 ha

Sauvignon **70%**
Sémillon **30%**

Harvest

Hand-picked, into small crates. Grapes are picked in 3 to 5 waves for optimum ripeness.

Vinification

Traditional cold settling in barrels. Fermentation in barrels.

Age in barrels for 16-18 months (1/3 new oak)

A VERY BEAUTIFUL VINTAGE IN RED,
EXCEPTIONAL IN WHITE,
IN A CHALLENGING WINE-GROWING YEAR

2023 PRIMEUR

HARVEST (RED GRAPE) FROM SEPTEMBER 7TH TO 30TH

65% CABERNET SAUVIGNON - 25% MERLOT - 5% PETIT VERDOT - 5% CABERNET FRANC
YIELD: 30HL / HA.
ALC : **13% VOL.**

WE KNEW THE WARM VINTAGES, SOMETIMES VERY DRY, THE COLD AND/OR HUMID VINTAGES; IN 2023 WE DISCOVER THE TROPICAL VINTAGE!

We knew the warm vintages, sometimes very dry, the cold and/or humid vintages; in 2023 we discover the tropical vintage!

The spring climate difficulties required a relentless winegrowing battle, necessitated by our commitment to organic practices and the strong pressure from downy mildew. Nonetheless, we managed to showcase our terroir with a very beautiful Domaine de Chevalier red and an exceptional Domaine de Chevalier white.

Spring was early, very mild, and abundantly rainy. A big bud break and a rapid flowering around May 25, followed by a very good fruit set, suggested a beautiful harvest. The daily storms in the second half of June increased the virulence of the mildew. The promise of a good yield vanished, mainly for the Merlot.

Viewed from another angle, these stormy precipitations, from the end of June and July, fortunately helped the spared clusters to swell and allowed for a bit of volume recovery.

The second part of this vintage was markedly better: The beautiful warm weather at the end of August and the dry winds of the magnificent sunny September, with significant thermal amplitudes, ripened and concentrated all the grape varieties.

The white harvest began at the end of August for the early plots. Our strategy of selection and sorting on the vine guaranteed great precision in the maturity of the clusters and an exceptional balance.

In red, from September 7, we brought in well-ripened Merlots. End of Cabernet Sauvignon on September 30.

At the harvest reception area, vibrating tables, optical sorting, and density sorting allowed for making choices within the choices... Precision continues to improve, quality goes up again...

In the cellar, new tanks have been added to complement an already wide range, where each red grape variety is showcased according to its age, its origin, and the viticultural observations of the year.

The results are superb with very high-level white wines, powerful, elegant, and fresh, and red wines that are rich, ripe, and full-bodied, with velvety and tasty tannins. The quality of the well-preserved acids highlights and enlivens these two wines.

Olivier Bernard

DOMAINE DE CHEVALIER RED PRIMEUR 2023

A complex and spicy nose of great finesse. The blend's expression is both pure and vibrant, showcasing a maturity that blossoms in freshness. Notes of humus and forest envelop the fruitiness. On the palate, immediate and silky fullness. A concentrated structure, elegant, of great refinement. Flavorful and intense radiance, from fruit to mineral. This wine, with its racey demeanor, is of high class. Very long, precise, pure, and fresh. Impeccable balance.

A silky and charming style that will be appreciated in its youth (7-10 years), but aging will make it shine (12-20 years).



SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

OLIVIER BERNARD

33850 - LÉOGNAN - BORDEAUX - FRANCE
+33 (0)5 56 64 16 16

OLIVIERBERNARD@DOMAINEDECHEVALIER.COM