

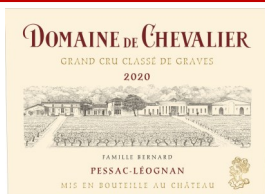
DOMAINE DE CHEVALIER



GRAND CRU CLASSÉ DE GRAVES

PRIMEUR ROUGE

2020



A VERY HIGH QUALITY VINTAGE

Dry whites and reds will give great wines, concentrated in character: tasty, powerful, structured, complex and authentic.

Despite the Covid crisis, we were able to organize our wine-growing work precisely, from pruning to harvest, and carry out a harvest of **magnificent quality, fully ripened** by this precocious, sunny and hot year.

A **very advanced flowering**, from **mid-May**, guaranteed us an **equally early harvest**.

The vineyard, abundantly **watered in spring**, held up well to a **very hot and very dry month of July**. Only the young vines, less deeply rooted, had a few toasted bunches.

The month of **August, very sunny**, interspersed with **good rains**, allowed a cycle of maturity in the best conditions.

The **great beautiful dry and hot weather in September**, with **wide thermal amplitudes**, **completely ripened the fruits and concentrated all the grape varieties**.

We all harvested by hand with 10 days in advance, by choice, without pressure. However, the very narrow pickup windows this year demanded great precision in action.

Special mention for the Domaine de Chevalier rouge: Concentration, density, elegance, balance and freshness... Highest level... It will certainly be on the podium as one of the most successful vintage in the estate's modern history.

Olivier Bernard

VINEYARD

A.O.C. : PESSAC-LEGNAN – GRAND CRU CLASSÉ DE GRAVES

Soils : Soil of dark sand and fine white gravel

Average age : 35 years

Vine Density : 10 000 vines/ha

WHITE : 7 Hectares

70% Sauvignon, 30 % Sémillon

RED : 60 Hectares

63% Cabernet Sauvignon, 30 % Merlot, 5 % Petit Verdot, 2 % Cabernet Franc



HARVEST :

WHITE grapes in baskets with successive picking through the vines.

RED grapes in baskets, with triple sorting: 1st in the vines, 2nd on the complete bunch on the sorting table and 3rd by optical sorting.

VINIFICATION

WHITE: Slow pressing.

Settlement (*débourbage*) and alcoholic fermentation in the barrel.

Ageing : on the lees in the barrel with stirring, for 18 months

New barrels : 35 %

RED: Vatting gravity without pumping, alcoholic fermentation in stainless steel and coated steel temperature controlled vats.

Maceration for 2 to 3 weeks (30° C. max).

Manual Pigeage

Ageing : 18 months (four months on the lees)

New barrels : 35 %

DOMAINE DE CHEVALIER ROUGE, PRIMEUR 2020



65 % CAB. SAUV – 27 % MERLOT - 5% PETIT VERDOT 3 % CAB. FRANC

Alc.13,5 % Vol. - Yield (red) : 38 hls/ ha

HARVEST: (RED VINES)

From September 11 to September 30

TASTING

Deep color, dark red, black in the middle, brilliant. Great nose, intense and distinctive. Flowery expression mainly on the fruit. Black cherry, blackcurrant, blueberry. Finely peppery and vanilla spices. Aromas of tannins and slightly peaty earth. On the palate impressive sensation of density, fleshy tannins and contained power. The flesh of the wine is fine, firm, freshly and fruity. The high-class tannins recall the earthy and peaty flavor of great vintages to keep. The fruit is everywhere, intensely.

Power, balance, maturity, concentration, length, freshness, ten-