

Domaine de Chevalier Blanc 2022

CSPC# 864820

750mlx6

14.0% alc./vol.

Grape Variety

70% Sauvignon Blanc, 30% Sémillon.

Appellation

Pessac-Léognan

Classification

Cru Classe de Graves in 1959

Website

<http://www.domainedechevalier.com/>

Analysis

pH: 3.28

Sustainability

Farming is now organic and biodynamic, with experiments with cover-crops and unhedged canopies, and drainage to improve more humid parcels. Sauvignon Blanc is planted in the estate's coolest sites, Cabernet Sauvignon on its warmest, and everything else is planted in between. Conversion to Organic with the 2024 label.

General Info

The owners of Domaine de Chevalier, the Bernard family, have a long history dating all the way back to 1155! Documents are available stating that the Count of Angoulême awarded the Bordeaux wine property to Chateau-Bernard for his valour in battle against the English.

Domaine de Chevalier in the Graves/Pessac Leognan, appellation, was purchased in 1865 by Arnaud Ricard and his son Jean the Bernard family for 33,000 francs. At the time, the Ricards family were familiar with the Bordeaux wine trade as they worked as coopers, producing some of the best barrels used by many of the best chateau's. In 1865, the estate began selling their wine under the Gascon name of "Chivaley". In those days, the 44-hectare property was used for mostly food crops and breeding animals. While there was a tiny Bordeaux wine making operation at the estate, it was not the main interest of the property.

Shortly after the elder Ricard passed away, the son discovered the outstanding potential of the terroir and soil at Domaine de Chevalier and transformed it into a full-time vineyard. The name was changed from "Chivaley" to the French "Chevalier". When Jean Ricard died, his son-in-law, Gabriel Beaumartin, took over and managed Domaine de Chevalier for the next 4 decades. At various times the Ricard family owned other top estates in the Graves appellation including Chateau Malartic Lagraviere and Chateau de Fieuzal.

When Gabriel Beaumartin died in 1940, no one was interested in managing the estate. After a few years, Claude Ricard, Jean's son, started at Domaine de Chevalier in 1948. He was only 21 years old. Under Claude Ricard, Domaine de Chevalier was included in the 1959 Graves Classification. When Domaine de Chevalier was purchased 1983, Olivier Bernard was not much older at 23 years of age. By the time Olivier Bernard arrived, Claude Ricard had already managed the estate for over thirty years.

Whilst their white wines have always been amongst the very finest, the reds were simpler affairs. But from the 1995 vintage onwards greater flair and concentration was in evidence. The quality curve is now further accentuated by the team's bold move to appoint Stéphane Derenoncourt, of La Mondotte fame, as consultant winemaker.

Domaine De Chevalier is classified as a Graves Cru Classé.

Winemaker

Rémi Edange. Stéphane Derenoncourt consults.

Vintage

A relatively dry, cool winter delayed budburst, protecting the vines from frosts until March. The mild weather from mid-April onwards favoured fine flowering and rapid vegetative development. The month of June was marked by an initial heatwave, as well as by a hailstorm that hit the western side of the rows on the evening of 18 June. The vineyards, particularly the old vines, withstood a hot and particularly dry July, which was followed by a hot August punctuated by two rainy spells. The fine weather in September, accompanied by sparse rainfall, was ideal for fine-tuning the ripening process.

Vineyards

The 80-hectoliter vineyard of Domaine de Chevalier has 42 hectares under vine. The vines are relatively young due to replanting and the fact that the vineyard has frequently been hit by frost. The vineyard of Domaine de Chevalier is used to produce both red and white Bordeaux wine. For the white Bordeaux wine, 5 hectares are



Vineyards	<p>planted to 70% Sauvignon Blanc and 30% Semillon. The vineyard is planted to a vine density of 10,000 vines per hectare. On average, the vines are close to 30 years of age. The vineyard management techniques used are sustainable farming methods. Only organic fertilizers are used.</p> <p>Domaine de Chevalier has a complex terroir and soil that starts with the forest that surrounds the vineyards three sides. The forest enhances the extremes of temperature and increases the risk of frost. The terroir is also gravelly black sand soils that are on average 60-90 cm deep. The rich sub-soil consists of a clay-gravel base mixed with hardpan. The vineyard drainage system, built in 1962, is important as it drains excess water. At Domaine de Chevalier, it makes a big difference because the sub-soil is prone to retaining humidity. A wind machine and even helicopters are also used to keep the vines dry on occasion. This works because the helicopter blades stir and blend the lower layers of cold air with warmer air and help avoid damage from frost.</p>
Harvest	The harvest took place August 26 - September 5.
Maturation	Harvested by hand in small crates, the grapes are sorted 3 to 5 times to retain only the best from the Sauvignon Blanc and Semillon varieties. Cold settling and fermentation in barrels. Finally, the wine is aged for 16 to 18 months in barrels (1/3 new).
Tasting Notes	To celebrate Olivier Bernard's 40th harvest at the helm of the estate, the bottles of this 2022 vintage are adorned with a unique label, illustrated with the work created in 1941 by the famous Chinese artist, Xu Bei Hong, who was a student at the Beaux-Arts in Paris. "Cheval Galopant" is a powerful symbol of the dynamism of Domaine de Chevalier since its acquisition by the Bernard family in 1983. A subtle blend of freshness and intensity, this Pessac-Léognan white wine reveals a delicate touch and a refined expression of the aromas specific to each plot.
Serve with	Domaine de Chevalier Blanc is a perfect wine to serve with all types of seafood, fish, shellfish, crab, lobster, chicken, veal, port and of course cheese.
Production	2,000 cases made
Cellaring	Drink 2024-2031
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - May 2025</p> <p>95 points - Yohan Castaing, Wine Advocate - February 2025</p> <p>99 points - James Suckling, JamesSuckling.com - January 2025</p> <p>17.5 points - Jancis Robinson, JancisRobinson.com - December 2024</p> <p>94 points - Georgina Hindle, Decanter.com - May 2023</p> <p>94 points - Jane Anson, janeanson.com - May 2023</p> <p>96 points - Jeff Leve, thewinecellarinsider.com - March 2025</p> <p>93 points - Tim Atkin, MW - timatkin.com - April 2023</p> <p>93 points - Neal Martin, Vinous - February 2025</p> <p>96 points - Antonio Galloni, Vinous - February 2025</p> <p>96 points - Jean Marc Quarin - April 2023</p> <p>94 points - Peter Moser, Falstaff Magazine - January 2023</p> <p>17.5 points - Vinum Wine Magazine - August 2023</p>
