

GREAT WINE SEMINAR 2002

DOMAINE DE CHEVALIER
Cru Classé de Graves (Pessac-Léognan)

Presented by Olivier Bernard

Background of white wine – The blanc is normally a blend of 70% Sauvignon Blanc and 30% Semillon. The fruit is harvested in 25 kg crates. The berries are pressed whole. The juice flows directly to barrel where it undergoes an initial settling, followed by racking and fermentation in 30% new oak barrels. The wine spends about 12 months on the lees with *bâtonnage* and, atypically for Bordeaux, sees two winters in barrel. Production is limited to 1,500 cases per year. The white wine has tremendous longevity and is enjoyable in all phases of its life.

Note on color of white vintages from 1975 to 2000 – All vintages share nearly the same clear, pale color. There is no darkening or visible oxidation.

Blanc 2000 **(+)**

Ultra-pure, rich aroma with a flowery aspect and oily, lemony undertone. The palate is rich and tight, extremely young, with pinpoint acidity at the end.

Blanc 1996 **(*)**

Fantastic, expressive nose, very focused and concentrated. Reveals striking if youthful complexity with notes of lemon, fresh cheese and wool. The palate follows, exhibiting superb focus and a pronounced spinal column of acidity.

Blanc 1992 **(*)**

Fascinating nose with an overtone of preserved lemons. Rich attack, then great definition provided by a still youthful backbone. Outstanding.

Blanc 1986 **(+)**

A generous nose revealing lanolin, almond and grapefruit. Rich entry on palate with a fat, textured feel. Dry finale. Just opening and showing its potential.

Tasting Notes of Roger C. Bohmrich, MW

Blanc 1983 *****

Shows more restraint and resolution aromatically, with subtle lanolin, nut and lemon highlights. The palate is very lovely, offering richness and great definition. Long, vibrant and very dry finale.

Blanc 1975 ***+**

This shows the softening effects of bottle age: a more subdued nose, lemon giving way to nuttiness. The taste is comparatively fat but with a very clean, firm acid frame. Very subtle nutty taste at end. Far from fully developed!

Background of red wine – The rouge is based on a planted mix of 65% Cabernet Sauvignon, 30% Merlot, 3% Petit Verdot and 2% Cabernet Franc. The stainless steel tanks are small (50 to 100 hl) and slightly wider than their height. Vatting is from 15 to 25 days with pumping over and, on occasion, punching down. The wine is raked into barrel for the malo-lactic fermentation. Aging is for 14 to 24 months in 40% to 60% new oak.

Rouge 1998 *(*)**

Moderately dense dark red with purple. Cool, soft, pure aroma of black fruits well-married smoky oak. Soft, gentle entry. Medium weight. Graceful though young. Slightly bitter, youthful tannin at end. 2008-2012.

Rouge 1989 *****

Lightening dark red. Open, low-toned nose exhibiting red fruits and a smoky note. Very attractive, well-balanced palate, but without the typical generosity and warm ripeness of 1989. Fresh acidity makes it attractive and elegant.

Rouge 1985 *****

Just moderately dense dark red. Enticing, fragrant and mature bouquet with Turkish tobacco and an accent of green pepper. Ripe, round and delicious in the mouth. Light-bodied plus. Harmonious overall with a caressing finish. Drink now to 2005.

Tasting Notes of Roger C. Bohmrich, MW

Rouge 1983 *+**

Light red brick. Weakening somewhat at this stage with a hint of tobacco and coffee. Fresh, clean taste. On the lighter side, but well-balanced. A fine example of the vintage, unlikely to gain with further aging.

Rouge 1978 **+**

Light dark brick. To the nose, wonderful intensity and class with a tobacco accent. Good concentration and depth along with fresh acidity. Long, multidimensional finish shows the quality of the vintage. Touch of dryness at very end. This could be kept a few more years.

Rouge 1970 ****

Paling brick with tawny rim. Sweet, leathery bouquet with coffee note. Round, suave and resolved. A complete, harmonious wine with an expressive, gentle finish. Now to 2004.

Rouge 1964 *+ ?**

Paling dark brick with brownish cast. Evolved nose suggesting an older Vintage Port. Fresher on the palate and surprisingly rich and textured. Weakens a bit in the finish. This bottle may not be as good as some others.

Rouge 1961 **+**

Light dark red brick – not at all tired. A fully developed nose, quite subdued due to age, with an understated richness and spicy dried fruit. The taste is still very rich and fat, with the subtlety of full maturity. A beauty at its peak.

Rouge 1937 *****

Paling dark tawny brick. Sweet, fragrant, mature bouquet. Absolutely lovely palate which offers a rich leathery tone and tobacco-dominated finish. Long and very smooth. A captivating 65-year old wine, not at all too old.