

L'ESPRIT DE CHEVALIER

SECOND WINE OF DOMAINE DE CHEVALIER

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, french leader in brandies and a major *negociant* of premium Bordeaux wines.

It has been run ever since by Olivier Bernard who perpetuates that spirit of balance and the constant drive for perfection which have been the hallmark of this outstanding Cru Classé.

L'ESPRIT DE CHEVALIER

It is thanks to the strong suitability of its terroir, and also to a very selective approach, that Domaine de

de Chevalier is recognised for its ability to produce great wines, even in lesser vintages.

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Born in 1989, the second wine « L'Esprit de Chevalier » is the concrete expression of this approach.

During blending, it mainly includes the harvest from the young vines, as well as cuvées that do not have quite the structure and precision of the First Wine.

The Spirit is also a way of making wine: it carries the imprint and reflects the 'Spirit' of the estate: power and complexity, but above all finesse and elegance.

It's an alluring wine that can be enjoyed at a younger age than the grand wine.

VINEYARD & VINIFICATION

IN ORGANIC CONVERSION

White: certification in 2023

Red: certification in 2024

SOILS :

Gravel on clay-gravel subsoil

APPELLATION

PESSAC-LÉOGNAN

SECOND WINE

L'ESPRIT DE CHEVALIER

WHITE

GRAPE VARIETIES 7 Ha

Sauvignon Blanc 70%

Sémillon 30%

HARVEST

Hand-picked into small crates

Grapes picked in 3 to 5 waves for optimum ripeness

VINIFICATION

Traditional cold settling and

fermentation in barrels

Barrel aging for 9 months

RED

GRAPE VARIETIES 60 Ha

Cabernet-Sauvignon 63%

merlot 30% - petit-verdot

5% - cabernet-franc 2%

HARVEST

Grapes carefully sorted in the vineyard, then manual bunch sorting, along with optical and densimetric sorting of the berries

VINIFICATION

Stainless steel, concrete (tulips and cubes), wood vats. Barrel aging for 14 months

2023 PRIMEUR

HARVEST (WHITE VINES): FROM AUGUST 28 TO SEPTEMBER 6

SAUVIGNON BLANC 65 % - SÉMILLON 35%

ALC. % VOL.

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 in red vines vanished mainly for the Merlot.

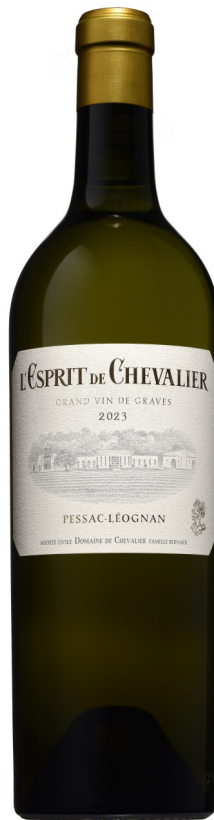
Viewed from another angle, these stormy precipitations, from the end of June and July, fortunately helped the spared clusters to swell and allowed for a bit of volume recovery.

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.

The results are superb with very high-level white wines, powerful, elegant, and fresh,

2023, a vintage of charm and pleasure with a lot of serious-



L'ESPRIT DE CHEVALIER

BLANC PRIMEUR 2023

Springtime fruity brilliance and complex with subtle and soft white flowers, like a bouquet of honeysuckle, linden, and acacia flower against a backdrop of citrus and ripe vine peach.

Rich, dense palate, enveloped by a vibrant acidity. Flavors of concentrated and juicy ripe white fruits, balanced by delicate citrus bitters. Beautiful freshness, fine vertical tension leading to a delicious mineral salinity at the finish.

A distinguished, refined, and elegant wine.

Good aging potential.



NEW PREMIUM

CARDBOARD

SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

OLIVIER BERNARD

33850 - LÉOGNAN - BORDEAUX - FRANCE

+33 (0)5 56 64 16 16

OLIVIERBERNARD@DOMAINEDECHEVALIER.COM