

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 Belleyne 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 vineyards.

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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

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

SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

OLIVIER BERNARD

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2024 PRIMEUR

HARVEST (WHITE): SEPTEMBER 4 TO 16

2024 BLEND:

SAUVIGNON BLANC 70% - SÉMILLON 30%

ALC. 12,5% VOL. // PH 3,17 // Yield : 47 h/ha

TECHNOLOGICAL CORK

VINTAGE 2024

SUMPTUOUS WHITE

A mild, wet winter gave way to an early spring that remained rainy but, this year, was spared from frost. These humid conditions encouraged rapid and generous growth across all grape varieties. Mildew, of course, tried to make an appearance, but it was met with firm resistance from our vigilant winegrowers, well-prepared after the challenges of the 2023 vintage.

A well-timed flowering and a beautiful summer (July - August), dry and warm enough to ensure optimal ripening under the best conditions. Rain returned in the first ten days of September, but the whites, already well-ripened and being harvested, were unaffected.

All white lots are of outstanding quality: intensely aromatic, fruity, fleshy, complex, balanced, and remarkably fresh. Their magnificent acidity brings superb tension and gives these wines a vibrant energy.



L'ESPRIT DE CHEVALIER

PRIMEUR BLANC 2024

TASTING

A radiant, classically refined nose—undeniably following in the footsteps of the Grand Vin. Elegant bursts of intense, subtle, and luminous aromas of white fruits and spring wildflowers.

On the palate, remarkable freshness, a taut, dense structure with elegant power. The fleshy, fruit-driven flavors are pure and vibrant. A crystalline minerality lingers on the finish.

A magnificent blend.

NEW LABEL

NEW PREMIUM CARDBOARD