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 Belleyme 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 wich 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 Chevalier is recognised for its ability to producegreat wines, even in lesser vintages.

*

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

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
33850 - Léognan - Bordeaux - France
+33 (0)5 56 64 16 16
olivierbernard@domainedechevalier.com

2025 Blanc Primeur

Harvest (white vines): From August 28 to Septemeber 6

2025 vintage blend :

Sauvignon blanc 70 % - sémillon 30 %

Alc. 13% - yield : 38 hl/ ha - PH : 3,25

Diam closure

ONE OF THE GREAT VINTAGES OF RECENT YEARS

Winter rainfall ensured solid water reserves. Spring was mild and dry, with no frost, allowing the vines to grow steadily and evenly. Early May brought warm, humid conditions, and the vineyard developed rapidly. From May 20th onward, an early, even and compact flowering suggested strong qualitative potential.

From mid-June, a hot, dry summer set in, continuing through July and August, with temperatures consistently exceeding 30°C. Surface soils became dry. The deep root systems of older vines drew on the reserves necessary to sustain grape quality.

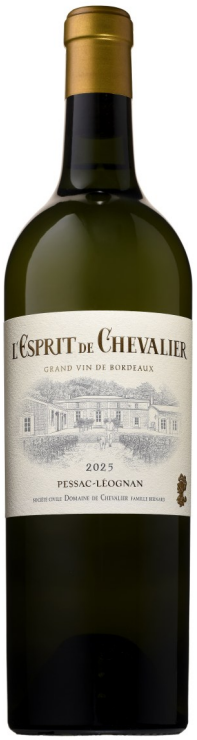
The ripening period was excellent: early, warm and bright, with significant diurnal temperature variation. The grapes absorbed abundant sunlight and progressed quickly, while retaining their freshness. A few refreshing showers at the end of August helped to ease hydric stress.

Harvesting of the Sauvignon Blanc began at the end of August. Grapes were selected with precision, picking only perfectly ripe clusters in the cool of the morning. This meticulous work concluded on September 6th.

Red varieties followed, with Merlot harvest starting on September 11th, and Cabernet Sauvignon bringing the harvest to a close on September 26th.

These excellent harvesting conditions were punctuated by light, beneficial rainfall after a hot and dry summer. Yields were satisfactory.

Pulp-rich fruit, freshness, precision and aromatic complexity define this outstanding 2025 vintage. Both red and white wines express modernity and intensity with finesse, energy and great class, highlighting the legendary elegance of Chevalier wines. A great vintage.



TASTING NOTE

Produced under the same conditions as the Grand Vin, Esprit de Chevalier Blanc clearly reflects its origins…

It displays the same floral and fruit-driven aromatic profile: wild spring white blossoms (hawthorn and elderflower) intertwined with ripe white fruits (Mirabelle plum, pear), along with vine peach and citrus notes.

On the palate, Esprit is full, broad and vibrant with fruit, supported by marked freshness and purity, hallmarks of this vintage. Its refined, gently saline finish brings an elegant mineral touch.

Enjoy from its youth.