

# 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 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 vey selective approach, that Domaine 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

### SOILS :

Gravel on clay-gravel subsoil

### 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

### APPELLATION

PESSAC-LÉOGNAN

### SECOND WINE

L'ESPRIT DE CHEVALIER

### 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

# 2024 PRIMEUR

HARVEST (RED VINES) : September 20 to October 8

BLEND 2024: CABERNET SAUVIGNON 60 % - MERLOT 35 %

PETIT VERDOT 5%

ALC. : 12,4 % VOL. // PH : 3,61 // rendement : 48hl/ha

### CLASSIC RED WITH A REFINED STRUCTURE

A humid and mild winter gave way to an early spring, still rainy but fortunately free of spring frosts. These damp conditions led to rapid and generous growth across all grape varieties. Naturally, downy mildew tried to crash the party, but it was swiftly dealt with by our ever-vigilant winegrowers, on high alert after the challenges of the 2023 vintage.

Flowering took place at the right time, followed by a dry and sufficiently warm summer (July–August) that ensured excellent ripening under very good conditions. Rain returned in the first ten days of September, but the whites, already ripe and being harvested, were unaffected.

For the reds, grape varieties with more resilient skins and our well-draining soils allowed us to wait for optimal phenolic ripeness. Careful day-by-day decisions and selective harvesting until October 8 ensured a high level of quality, although with lower sugar levels than in recent vintages.

Radiant fruit, delicate fleshiness, spicy and mineral nuances, and a refined, elegant tannic structure will shape a beautiful blend.

L'Esprit de Chevalier Rouge 2024 is one of great classicism, enhanced by ever-improving technical and oenological precision. The meticulous sorting, selection, and controlled vinifications bring clarity and precision, highlighting its brilliance.



## L'ESPRIT DE CHEVALIER PRIMEUR ROUGE 2024

### TASTING

Intense nose of small red and black berries with fresh humus notes.

On the palate, the wine is smooth and already enjoyable, yet its well-structured, dense tannins create a sense of a compact fruit core, ready to age gracefully for several years to reveal its full complexity, true to the Chevalier terroir.

Excellent balance with plenty of flavor.



### NEW LABEL

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