

# 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 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

### 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

# 2025 ROUGE PRIMEUR

HARVEST (RED VINES): FROM SEPTEMBER 11 TO 30

### 2025 VINTAGE BLEND:

**CABERNET SAUVIGNON 60 % - MERLOT 35 % - PETIT VERDOT 5 %**

ALC. 12,5 % % VOL. - PH : 3,67 - YIELD : 34HL/HA

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

True to its name , L'Esprit de Chevalier (“the spirit of Chevalier”), the 2025 vintage is crafted in the style of the Grand Vin. Very little separates it from a higher classification. Its fruit expression is splendid, displaying the same range of fresh red and black fruits as the Grand Vin.

On the palate, it is delicious and appealing, with exquisite roundness and softer tannins. Clearly defined by its terroir-driven flavours, it reveals spicy notes, freshness and a fine saline tension, which balance the fruit's natural sweetness. This wine will be highly enjoyable in its youth, while time will bring additional aromatic complexity and an even silkier texture.



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