



L'ESPRIT DE CHEVALIER
SECOND WINE OF DOMAINE DE CHEVALIER

LE 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, N° 1 in France on the spirits market 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 wine.

The red Domaine de Chevalier, the flagship of the Pessac-Léognan appellation belongs to the elite of the great classified growths of Bordeaux.

The white Domaine de Chevalier is recognized as one of the world's finest dry wines.

CURRENT SPECIFICATION SHEET OF THE DOMAINE

Appellation : Pessac-Léognan

Soil : gravel on clay-gravel subsoil

White wine 5 ha – great wine 18 000 bottles

Red wine 50 ha – great wine 100 000 bottles

WHITE

HARVEST : Hand-picked, into small crates.

Grapes are picked in 3 to 5 waves for optimum ripeness.

Traditional cold settling in barrels.

VINIFICATION : Fermentation in barrels.

Age in barrels for 18 months (35% new oak) with bâtonnage (stirring the lees with a stick).

RED

HARVEST : Hand-picked, into small crates.

Grapes are carefully sorted in the vineyard as well as before and after destemming.

VINIFICATION : Three vat-rooms, (stainless steel, tulip concrete and wooden vats), to optimize the plot selection, perfect the extraction and refining the “assemblage”.

Barrel aging 16 to 20 months (35% new oak), bâtonnage 4 months (stirring the lees with a stick).

*

Second Wine : L'ESPRIT DE CHEVALIER, since 1989

Ageing :

ESPRIT DE CHEVALIER Blanc: 10 months in barrels

ESPRIT DE CHEVALIER Rouge: 14 months in barrels



L'ESPRIT DE CHEVALIER
BLANC 2017

SECOND WINE OF DOMAINE DE CHEVALIER

APPELLATION PESSAC-LEOGNAN

ALC : 13,5 % VOL.

BOTTLING: MAY 2018

TECHNOLOGICAL CORK

55 % SAUVIGNON - 45 % SÉMILLON

Since 1986, the planting of young vines has meant that the DOMAINE DE CHEVALIER had to craft a second wine, in both white and red.

This blend of sauvignon and semillon is known as **L'ESPRIT DE CHEVALIER**.

L'ESPRIT... **The Spirit** is also a way of making a wine. The Bernard Family, by calling its second wine **L'ESPRIT DE CHEVALIER**, wanted above all for it to carry the **hallmark of Chevalier** and to reflect the « Spirit » of the estate, combining powerfulness and complexity but also finesse and elegance in total respect of the “terroir”.

The white **L'ESPRIT DE CHEVALIER** is aged for 9 months in oak barrels, one third of which are renewed each year.

It is an appealing wine, ready to be appreciated earlier than the main wine (3 to 5 years old) .

HARVEST :

sauvignon : 10 - 25 sept. ; **sémillon** : 15 - 30 sept

TASTING

Fine, open, sharp, pure and brilliant nose of lemon citrus mixed with acacia blossom. Flinty mineral and smoky notes reminding the expression of Sauvignon Blanc in gravelly and quartz soils.

Very fresh palate, fleshy and concentrated, but strained by a beautiful acidity. Pulpy white fruits, full of energy. Balance, finesse and elegance.

Delicious today after decantation. It will gain a lot in the cellar for at least 5 years.



PROPRIÉTAIRE : FAMILLE BERNARD

ADMINISTRATEUR GÉRANT : OLIVIER BERNARD

DOMAINE DE CHEVALIER 33 850 LÉOGNAN – BORDEAUX – FRANCE + 33 (0)5 56 64 16 16 – OLIVIERBERNARD@DOMAINEDECHEVALIER.COM