



**L'ESPRIT DE CHEVALIER  
SECOND VIN DU 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).

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**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**

**ROUGE 2017**

SECOND WINE OF DOMAINE DE CHEVALIER

APPELLATION PESSAC-LEOGNAN

**ALC : 13,5 % VOL.**

**BOTTLING: APRIL 2019**

**TECHNOLOGICAL CORK**

**70% CABERNET SAUVIGNON - 25 % MERLOT -  
5 % PETIT VERDOT**

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 red **L'ESPRIT DE CHEVALIER** is aged for 14 months in oak barrels, one third of which are renewed each year.

It is an appealing wine, ready to be appreciated between 3 and 5 years earlier than the main wine.

HARVEST : : SEPTEMBER 11 TO 30

**TASTING**

Beautiful Bordeaux colour, intense and shiny.

Broad and open nose, intensely fruity. Black cherry and raspberry impose themselves. Delicate fresh spices, flowery and peppery cheer up this beautiful bouquet.

A round and delicious palate. The wine is concentrated but accessible. Fine and tight tannins require softening.

Balance, long finish and freshness.

Few years in the cellar will give it a great gastronomic aptitude.



**PROPRIÉTAIRE : FAMILLE BERNARD**

**ADMINISTRATEUR GÉRANT : OLIVIER BERNARD**

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