



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 Belleyne 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 : Two vat-rooms, one with small tulip-shaped tanks (since 2013), to increase the plot selection, complete the extraction and refining the blend. 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



ESPRIT DE CHEVALIER

BLANC 2016

SECOND WINE OF DOMAINE DE CHEVALIER

APPELLATION PESSAC-LEOGNAN

ALC : 13,5 % VOL.

BOTTLING: MAY 18, 2017

TECHNOLOGICAL CORK

60% SAUVIGNON - 40% 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

Pale gold color with green hues.

An explosive nose of peach, citrus and acacia flower mixed with eucalyptus and menthol.

Ripe and gourmand, very good structure with a mineral acidity giving a fresh and stony flavor.

Cocktail of white fruits in the finale. Balance and persistence.



PROPRIÉTAIRE : FAMILLE BERNARD

ADMINISTRATEUR GÉRANT : OLIVIER BERNARD

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