



CHEVALERIE BOURGUEIL BRETÊCHE

certified biodynamic and organic

This little-known domaine makes some of the best Cabernet Franc wines in the world.

-Rajat Parr & Jordan Mackay, The Sommelier's Atlas of Taste (2018)

Such great wines for the money, for the pleasure and the aging potential! Bravo!

-Pascaline Lepeltier, August 2023

Domaine de la Chevalerie has been in the Caslot family since 1640. Today, as Jon Bonné writes, it has become “one of the great hopes for Bourgueil” under the tutelage of the younger generation and its progressive farming. The wines are classical, vividly transparent of their terroir, and astonishingly ageworthy.



VINEYARD

Site: *Bretèche* is an old word referring to entrances and exits, and this particular vineyard is on the edge of the Restigné commune where a road comes in.

Soil: Young limestone and a little clay.

Vines: From just over 13 acres planted between 1988 and 1992 and farmed biodynamically (certified in 2012). Grapes are harvested by hand into small crates, sorted twice, and destemmed but not crushed.

Varieties: Cabernet Franc.

CELLAR

Vinification & Aging: Grapes go into vat whole to be fermented with indigenous yeast before aging in vat or in older 400L or 500L barrels for roughly 8 months. Bottled without fining or filtration.

Production: 1,250 cases.

Profile: Long and linear with stony aromatics, lift and focus given by the limestone.
