



## CHEVALERIE CUVÉE CHEVALERIE

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:** On the upper end of a broad fan of a sloping terrace, far inland from the Loire where the soils are deeper and denser.
- Soil:** Two feet of clay overlying limestone.
- Vines:** From a 20-acre parcel initially planted in 1893 next to the house. Old vines averaging 55+ years old and farmed biodynamically (certified in 2012).
- Varieties:** Cabernet Franc.

### CELLAR

- Vinification & Aging:** Grapes are harvested by hand, sorted twice and destemmed but not crushed. The grapes go into vat whole to be fermented with indigenous yeasts. Aged in older 400 or 500L barrels for eight months to keep the focus on the fruit. Bottled without fining or filtration.
- Production:** Recent years of frost have kept production down to around 250 cases.
- Profile:** A mouth-filling Bourgueil. Spicy and fruity with velvety tannins, and surprisingly age-worthy.