



CHEVALERIE BOURGUEIL DIPTYQUE

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 the broad fan of Bourgueil's long terrace that gently slopes to the Loire. *Diptyque* is Greek for two parts linked together; here it means a cuvée made with sun and soil.
- Soil:** Gravelly, sandy, and clay-sandy soils.
- Vines:** From several parcels of vines farmed biodynamically (certified in 2012).
- Varieties:** Cabernet Franc.

CELLAR

- Vinification & Aging:** The élevage is a short 4-6 months in concrete vats with a small proportion done in older 400 or 500L barrels. Light maceration. Bottled without fining or filtration.
- Production:** 1,600 cases.
- Profile:** A *vin de soif*—an easy, deliciously quaffable wine, one that is immensely expressive of the central Loire Valley. Serve with a slight chill.