



CHEVALERIE BOURGUEIL GALICHETS

certified biodynamic

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:** Adjacent to the domaine on the upper end of Bourgueil's broad fan of a sloping terrace, far inland from the Loire where the soils are deeper and denser.
- Soil:** Stony, sandy clay going down about three feet to limestone.
- Vines:** From a 25-acre vineyard farmed biodynamically (certified in 2012). The oldest vines date from 1934, and the average age is 40+ years.
- Varieties:** Cabernet Franc.

CELLAR

- Vinification & Aging:** Made with indigenous yeasts and raised for 8 months in neutral 400L and 500L barrels. Bottled without fining or filtration.
- Production:** 1,500 cases.
- Profile:** Deliciously meaty, dense, and surprisingly age-worthy. Spicy and fruity, underpinned by a delectable dark sappiness.