



## CHEVALERIE BULLE DE FORT

certified biodynamic and organic

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*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 age-worthy.

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### VINEYARD

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- Site:** On the upper end of the broad fan of Bourgueil's long terrace that gently slopes to the Loire.
- Soil:** Clay-sandy soils, based on limestone.
- Vines:** From vines farmed biodynamically (certified by Demeter since 2012).
- Varieties:** Cabernet Franc.

### CELLAR

- Vinification & Aging:** Ferments are spontaneous and élevage is roughly 50-50 in neutral 500L *demi-muids* and in 220L ceramic eggs before the wine is bottled *en tirage*. Subsequently, the first of two disgorgements is at 15 months. No sugar or yeast additions: *méthode ancestrale*.
- Production:** 1,200 bottles. *Boule de Fort* is a Loire tradition of pétanque, aka, boules and *Bulle de Fort* is a play on words.
- Profile:** Deep cherry-red color and a ripe full-bodied palate. A terroir wine with bubbles.
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