

# Domaine de La Chevalerie Bourgueil "Breteche" red 2017



DOMAINE  
DE LA  
CHEVALERIE

## Product price:

**€120.00**

## Product features:

Area: LOIRE

Winemaker: Famille Caslot

Vintage: 2017

Appellation: Bourgueil

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 89/100

Cépage dominant: cabernet franc

## Product short description:

Cuvée from a clay-limestone terroir, a very favorable playground for cabernet franc. Released from the domaine in December 2022.

## Product description:

**PRESENTATION OF THE DOMAINE DE LA CHEVALERIE**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this

**Bourgueil "Breteche" red 2017 from Domaine de la Chevalerie**

**RVF Guide to the Best Wines of France 2022** (Nov 2021): 89/100. *Breteche suffers from an animal note that detracts from the aromatic purity of this 2017, which is all about body. A beautiful, lively, and*

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*concentrated momentum tries to compensate for this lack of brilliance.*

**Technical sheet written by the domaine:**

*"With our feet in the soil, we cultivate our cabernet franc vines, which are on average 30 to 70 years old. Concerned about preserving the essential balance of our ecosystem, we work according to biological and biodynamic principles.*

*While our actions are guided by observation and experience, our interventions are always measured because we do not want to interfere with the plant's development, but only to accompany and protect it.*

*By seeking this osmosis between the plant and its environment, we aim to promote the interaction between the plant and its terroir while avoiding, as much as possible, the use of treatments, which even if biological, disrupt the natural balance.*

*When harvest time arrives, we wait for the fruit to reach perfect ripeness and ensure careful sorting, after a completely manual harvest.*

*Thanks to the work done throughout the year, we can obtain healthy grapes that allow us to carry out the least interventionist vinifications possible.*

*For generations, the work in the cellar has relied on the indigenous yeasts present on the grapes, gentle macerations, and minimal sulfiting. We seek only to accompany our wines in expressing their vintage and terroir."*

**Cuvée Bretèche:** village of Restigné, foot of the slopes.

**Terroir:** Clay-limestone, tuffs, mid-slope of the hill. Situated on the middle part of the Turonian, clay cover of variable thickness (50cm to 1 meter), rich in micaceous chalk particles. Cabernet franc vines aged 25 to 60 years on average, exposed to the southwest.

**Age of the vines:** old vines, average age of 65 years.

**Tasting:** food wine, rich and powerful.