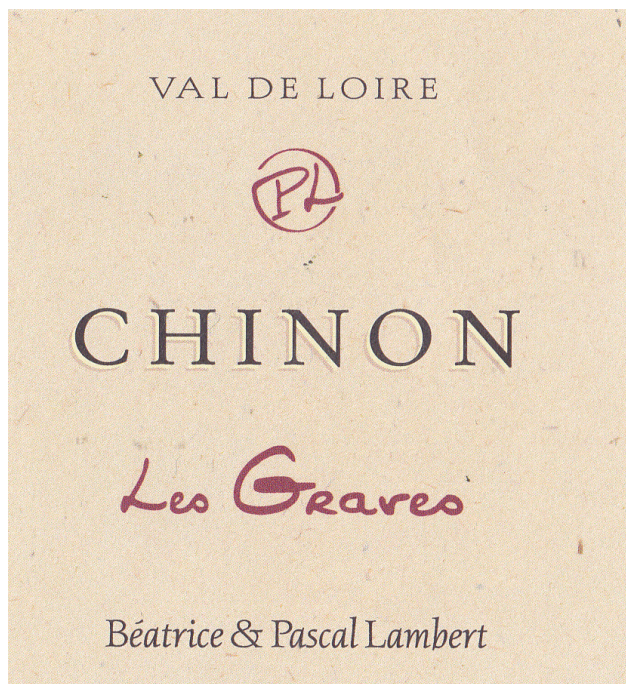


Béatrice et Pascal Lambert

PROFILE

Beatrice & Pascal Lambert believe that crafting the finest, richest Chinon possible begins with respect for the soil and the vine. Their 14 ha domaine, Les Chesnaies, sits in Cravant-les-Côteaux, just east of the center of Chinon, and is home to some of the finest terroirs for production of artisanal Cabernet Franc and Chenin Blanc in the region. Gravelly, alluvial soils with plentiful silica produce wines of richness, while calcareous clay (which includes deposits of chalky tuffeau) and silex impart regional distinction and finesse. Beatrice and Pascal seek to channel this 'geological trilogy' through their wines. Each cuvée is assembled to express the top features of the particular parcel of soils in which it grows. The end result is succulent Chinons of exceptional grace, structure and elegance. They are deeply colored, soft, and fruity – an ideal alternative to Burgundy for food pairings.

As its name suggests, the Graves is grown in gravel soil near the banks of the Vienne River. Dark-fruited and structured.



SPECIFICATIONS

Wine: Chinon 'Graves' Rouge

Varietals: 100% Cabernet Franc

Appellation: Chinon AOC

Location: Chinon

Soil: Flint, gravel

Vineyard Age: 25 to 50 years

Pruning: Guyot Double

Vineyard Area: 1.9 ha

Yield: 45 hl/ha

Harvest: Manual

Agricultural Method: Organic (EcoCert), Biodynamic (Bodyvins), Natural   

Vinification: Maceration in concrete tank for 20 to 30 days, then aging for 6 months to a year.

“ In the early 2000s, The Lamberts undertook the challenge of biodynamic farming. This method creates an ideal harmony between vine, soil, and environment. ”



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