

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.



SPECIFICATIONS

Wine: 100% Pur Jus

Varietals: 100% Cabernet Franc

Appellation: AOC Chinon Rouge

Location: Cravant Les Coteaux and Chinon

Soil: Gravel and sand

Pruning: Guyot Double

Yield: 45 hl/ha

Harvest: 100% manual harvest

Agricultural Method: Organic (EcoCert), Biodynamic (Biodyvins), Natural 🌳 🌱 🍷_{ECO}

Vinification: Destemming, maceration in concrete vat for 15 days. Aging in concrete vat for 8 months. Light earth filtration.

Food Pairing: As an aperitif, charcuterie, young goat cheese

Tasting Notes: A light and bright purple colour, a nose of ripe red fruits. Very easy drinking, fruity and lively wine with soft tannins.