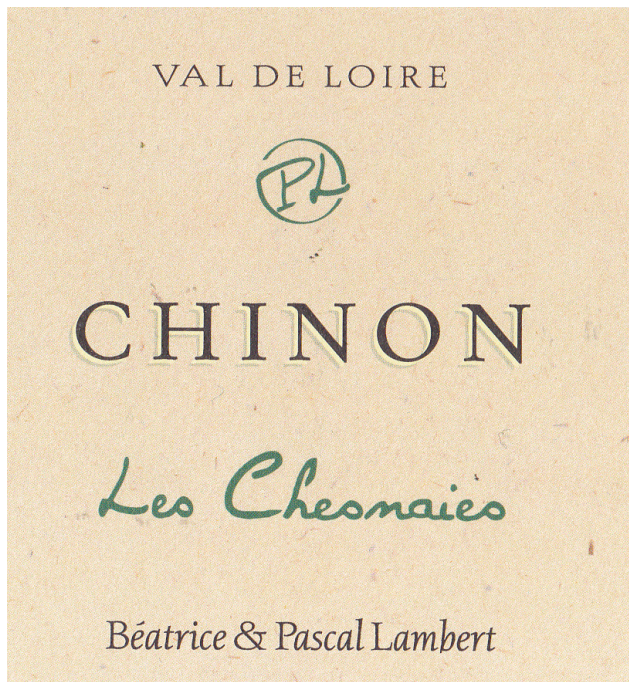


Béatrice et Pascal Lambert

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.

The grapes for Les Chesnaies are grown on limestone hillsides (tuffeau) on a single plot in Cravant-les-Coteaux.



SPECIFICATIONS

Wine: Chinon 'Les Chesnaies' Blanc

Varietals: 100% Chenin Blanc

Appellation: Chinon AOC

Soil: Limestone




Vineyard Age: 12 to 15 years

Pruning: Guyot Double

Vineyard Area: 1 ha

Yield: 40 hl/ha

Harvest: Hand harvested

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

Production: 4400 bottles

Vinification: Sorting table. Direct pneumatic press then cold settling. Alcoholic fermentation and aging on the lees in 400/500l oak barrels and in 20hl wood vat for 10 to 11 months. Malolactic fermentation.

“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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