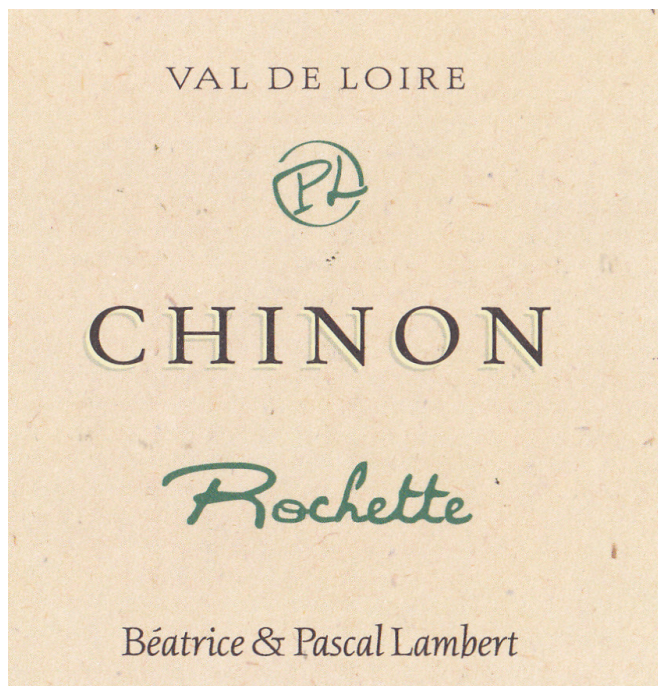


Béatrice et Pascal Lambert

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 come from a single plot in Chinon composed of siliceous and limestone soils. A powerful white with candied citrus notes.



SPECIFICATIONS

Wine: Chinon 'Rochette' Blanc

Varietals: 100% Chenin Blanc

Appellation: Chinon AOC

Location: Chinon




Soil: Siliceous on the surface and limestone underground

Vineyard Age: 9 years

Pruning: Guyot double

Yield: 40 hl/ha

Harvest: Hand harvested

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

Vinification: Direct pressing with pneumatic press and cold setting. Fermentation and aging for 10 and 11 months on the lees, partially in 400/500l oak barrels and partially in 20hl truncated wooden vats. Malolactic fermentation.

Residual Sugar: 1 g/l