

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: Bulles Lambert

Varietals: 100% Cabernet Franc (blanc de noirs)

Appellation: Vin de France

Soil: Gravel and sand




Vineyard Age: 20 years

Pruning: Guyot Double

Vineyard Area: 1.9 ha

Yield: 45 hl/ha

Harvest: Hand harvested with sorting table

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

Production: 7 900 bottles

Vinification: 100% direct pressing and fermentation in stainless steel tanks. Second fermentation with homemade sourdough before bottling. Aged for 12 months before disgorgement.