

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 Terrasses is made from grapes grown in the clay/sand soil near the banks of the Vienne River. Bright, lively, and light.

SPECIFICATIONS

Wine: Chinon 'Les Terrasses' Rouge

Varietals: 100% Cabernet Franc

Appellation: Chinon AOC

Soil: Flint, gravel

Vineyard Age: 10 to 25 years

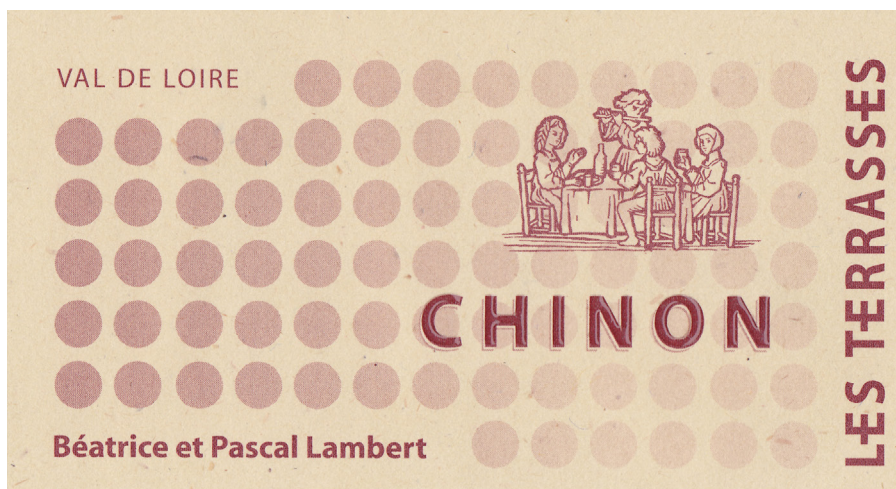
Yield: 45 hl/ha - 50 hl/ha

Harvest: Manual

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

Production: 40,000 - 50,000 bottles

Vinification: Maceration and alcoholic fermentation for 14 days in concrete tank, and maturation in concrete tank for 6 to 12 months. No sulphites added during maturation and only 10 mg/L added at bottling. Terrasses is filtered (via Diatomaceous Earth), but unfiltered and 100% vegan.



“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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