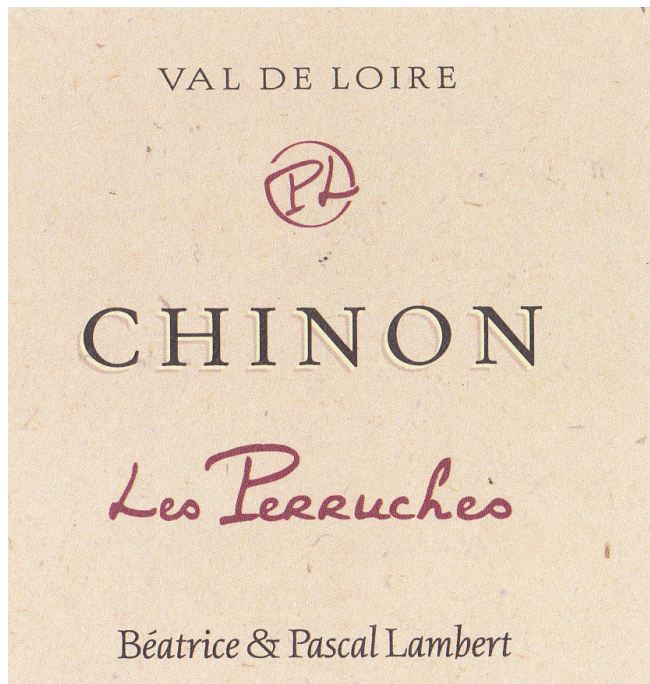


# Béatrice et Pascal Lambert

## 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.

Perruches soil are very stony, flinty clays combined with silica. Wine grown in this soil tend to show stony and flinty characteristics. The wine offers a lot of freshness, with a full finish and very fine tannins.



## SPECIFICATIONS

**Wine:** Chinon 'Perruches' Rouge

**Varietals:** 100% Cabernet Franc

**Appellation:** Chinon AOC

**Soil:** Limestone

**Vineyard Age:** 6 to 25 years

**Yield:** 40 hl/ha to 45 hl/ha

**Harvest:** Manual

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

**Harvest:** 10,000 - 15,000 bottles

**Vinification:** Maceration and alcoholic fermentation for 25 to 35 days in concrete tank, and maturing in concrete tank for 6 to 8 months. No filtration or fining.

“In the early 2000s, The Lamberts undertook the challenge of biodynamic farming. This method creates an ideal harmony between vine, soil, and environment.”