



DOMAINE BEATRICE ET PASCAL LAMBERT

CHINON « LES TERRASSES » 2023



Béatrice and Pascal Lambert, along with their son Antoine (on the left on the picture), cultivate 18 hectares of both Cabernet Franc and Chenin Blanc, certified organic in 2005 and biodynamic in 2012. Located in Cravant-les-Coteaux, most distinguished village of the Chinon AOP, also home of illustrious vintners Bernard Baudry or Philippe Alliet, they chose a Burgundian approach for their wine, bottling all of their three very singular types of soils separately : "Les Terrasses" Terroir of alluvial terraces bordering the Vienne river the flow at the foot of the estate, "Les Perruches" soil made of flint-rich clay, and clay and limestone found on the hillside and plateaux.

In the cellar all harvest is handmade to limit the crushing of the grapes and brought in the vat by conveyor belt (no pumps). Vinification is made the most natural way using native yeasts and no input. No or soft filtration. Only a tiny dose of natural volcanic SO₂ is added at the bottling. The work in the cellar and the racking is made following the Lunar calendar. Lastly, they choose long ageing of 10 to 12 months in either concrete tank, old oak barrels, Foudre or tanks as well as amphora according to the typicity of each Terroir.

SOIL TYPE _____

Gravel Terroir. Alluvial sand and gravel terraces of the Vienne River.

VARIETAL _____

100% Cabernet Franc. 25 years-old vines.

CULTURE _____

Organic farming since 2000 and biodynamic since 2004. No use of herbicides, pesticides or Phytosanitary products. Various plants such as mustard, oats, and rape are used as cover crop. Soil is enriched with home-made compost and biodynamic preparations 500 and 501. Vineyards are ploughed by horse and harvest is made manually.

VINIFICATION _____

100% destemmed. 15 days maceration in concrete vats. Fermentation with native yeasts. 9 months ageing in the same cement vats. No fining but light earth filtration before bottling. No inputs during all winemaking, tiny addition of natural volcanic Sulphur at bottling.

TASTING NOTES _____

Fruit driven wine focused on the purity and bright character of Cabernet Franc on gravel. Flavors of raspberry and crushed strawberries dominates. Pure and refreshing mineral yet intense and seductive. The finish reveals remarkable energy and lingering salinity.

Other wine available from the same estate:

Chinon Blanc "Chenin d'à Côté"
Chinon Rouge "La Croix Boissée"
Chinon Rouge "Le Chêne Vert"

