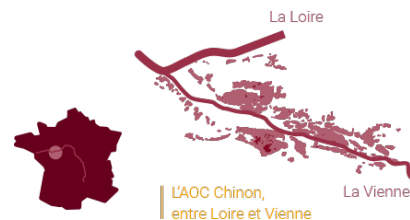




# DOMAINE BEATRICE ET PASCAL LAMBERT

## CHINON « LA CROIX BOISSEE » 2021



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.

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 \_\_\_\_\_

Lieu-dit on a sunny, south-facing slope made of white micaceous chalk. Regarded as "Grand Cru site" carved up like a prime vineyard from the Côte d'Or.

### VARIETAL \_\_\_\_\_

100% Cabernet Franc. 50 to 60 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 homemade compost and biodynamic preparations 500 and 501. Vineyards are ploughed by horse and harvest is made manually. Hand harvesting.

### VINIFICATION \_\_\_\_\_

100% destemmed. 30 days maceration in old oak tanks. Traditional punching of the cap with the foot. Fermentation with native yeasts. 24 months ageing 500l old oak barrels. No fining & no filtration. No inputs during all winemaking, tiny addition of natural volcanic Sulphur at bottling.

### TASTING NOTES \_\_\_\_\_

Ripe peppery dark fruits aromas nicely balanced by elegant floral notes. Juicy and dense yet airy and fresh. Lingering crystalline acidity and stimulating salinity to the finish

**Other wine available from the same estate:**

- Chinon Blanc "Chenin d'à Côté" 2024*
- Chinon Rouge "Les Terrasses" 2023*
- Chinon Rouge "Le Chêne Vert" 2021*

