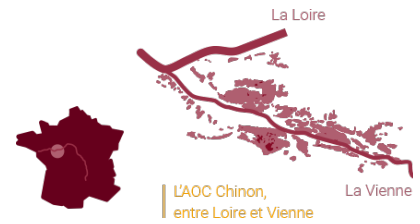




DOMAINE BEATRICE ET PASCAL LAMBERT

CHINON BLANC «CHENIN D'A COTE » 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.

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 6 to 12 months in either stainless or concrete tank, old oak barrels, Foudre or tanks as well as amphora according to the typicity of each Terroir.

SOIL TYPE _____

Clay and limestone soil in Cravant-les-Coteaux

VARIETAL _____

100% Chenin Blanc. 20 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. Manual harvesting, sorting in the vineyard and in the cellar.

VINIFICATION _____

Direct pneumatic pressing. Fermentation with native yeasts. 6 months ageing in stainless-steel vats. No inputs during all winemaking, tiny addition of natural volcanic Sulphur at bottling.

TASTING NOTES _____

Nice expressive aromatic with ripe pear and citrus fruit dominating. Fresh on the palate the salinity is lingering with a lot of vibrancy. Mineral acidity and lemon-freshness on the finish.

Other wine available from the same estate:

- Chinon Rouge "Les Terrasses" 2022*
- Chinon Rouge "La Croix Boissée" 2020*
- Chinon Rouge "Le Chêne Vert" 2020*

