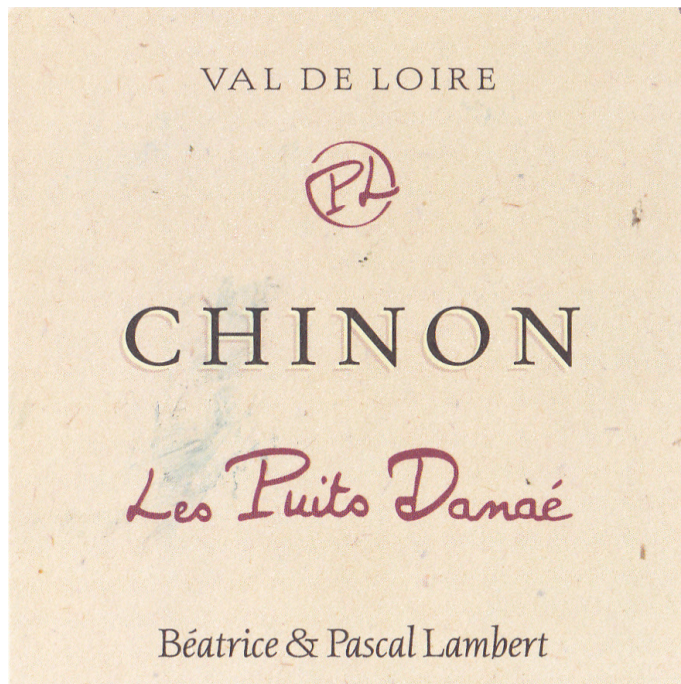


Béatrice et Pascal Lambert

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.

From vines aged between 15-25 years of age, planted on clay and limestone soils, mainly from the plot called les Puits de Rochette in Chinon with a little from small plots at Cravant-les-Coteaux.



SPECIFICATIONS

Wine: Chinon 'Les Puits Danaé' Rouge

Varietals: 100% Cabernet Franc

Appellation: Chinon AOC

Soil: Limestone

Vineyard Age: 10 to 20 years

Pruning: Guyot Double

Vineyard Area: 1.9 ha

Yield: 35 hl/ha

Harvest: Hand harvested with sorting table

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

Production: 7 900 bottles

Vinification: Maceration for 30 days in oak and concrete tanks with daily punching down of the cap. Aging in oak (40% new) for 24 months in demi-muid (600L oak barrel). Aging for 5 to 6 months in tank. Indigenous yeasts. No fining, no filtration.



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