



# béatrice et pascal lambert

Les Puys Chinon Chinon AOC | Loire, France

## things of note

The Lamberts were at the forefront of biodynamics in the Loire Valley, always working with Mother Earth in mind. Their care for nature and choice to allow their wines to express themselves naturally with no additives has resulted in wonderfully vibrant and textural Cabernet Franc and Chenin Blanc.



## spec & tech

**varietal:** cabernet franc

**region:** Chinon AOC, Touraine, Loire, France

**soils:** gravel/sand

**farming:** organic/biodynamic, manual harvesting, sorting table in the cellar & vats by conveyor belt

**yields :** 35 hL/ha

**vinification:** destemmed, 30-40 day maceration in wooden vats, manual punch downs by foot, aging in 500L barrels for 12 to 24 months, native yeasts, no filtering, no added sulphites

**ABV:** 12%



## tasty notes

Béatrice et Pascal Lambert have offered up an intense and brooding Chinon in the 2018 Les Puys. It has a nose dominated by deep and serious Cabernet Franc with very ripe blackcurrant and deep notes of minerality from the tuffeau jaune (yellow limestone) soils of the Coteaux de Chinon where the grapes are sourced from. The mouth is firm and reveals the beautiful maturity of the fruit with silky (but not shy) tannins softened by 24 months spent in large oak foudres.

## any questions?

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