

Béatrice et Pascal Lambert Chinon Les Perruches France 2018

Selected by: Master Sommelier Vincent Morrow, Master Sommelier Evan Goldstein, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018
GRAPE Cabernet Franc/Blend
GEOGRAPHY Europe
COUNTRY France
LARGER REGION Loire Valley
SMALLER REGION Touraine
SUB REGION Chinon/Bourgueil/
 Saint-Nicolas-de-Bourgueil

Rationale

Chinon is the appellation covering wines produced around the historic town of Chinon in the central Loire Valley. This area has been producing wine for many centuries, and although wines of all three colors are made there, the focus is now very clearly on red wines. The typical, quintessential red Chinon wine is tannic, leafy, berry-scented, and made from the Cabernet Franc grape variety. Red Chinon wines vary in style from light-bodied and fruity (similar in many ways to good Beaujolais) to middleweight wines with well-structured tannins and complex notes of undergrowth, graphite, and spiced dark/blackberries. The latter style might be compared to Cabernet Franc-dominant wines from the cooler parts of Bordeaux. This range reflects an internal battle for the soul of the appellation - classic, modern, or somewhere in between.

Chinon reds strongly reflect the soil in which the vines were grown. The soils around Chinon can be divided roughly into three key types. The gravel-sand and clay-sand soils close to the banks of the Loire generate lighter, fresher styles, while those hillside sites rich in the local "tuffeau jaune" produce more full-bodied, darker, richer, spicier wines with more cellaring potential. Founded in 1987, at the locality of Les Chesnaies near Chinon,

Beatrice and Pascal have been carefully cultivating Cabernet Franc and Chenin Blanc on approximately 13 hectares in soils that range between sand and gravel deposits, limestone-clay soils, and flint-based clay soils. For over 20 years, the estate has been practicing organic viticulture and biodynamic preparations. Les Perruches comes from 10–30-year-old vines planted to clay and flint soils in the Chinon plateau and Cravant Les Coteaux.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Deep
COLOR Ruby
RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
TANNIN Med+
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

RED FRUIT Red Raspberry • Red Plum • Red Currant • Red / Sour Cherry • Strawberry
Condition: Fresh, Ripe

BLACK FRUIT Blackberry • Black Raspberry • Black Currant / Cassis • Black Plum • Mulberry
Condition: Fresh, Ripe

FLORAL Lavender • Rose *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Peppers (Red/Yellow) • Fennel / Anise • Mushrooms (Brown) • Tomato Leaf

HERBAL Rosemary • Tobacco Leaf • Oregano • Laurel / Bay Leaf

OTHER SPICES Licorice (Black)

ORGANIC EARTH Turned Dirt / Potting Soil • Forest Floor

INORGANIC EARTH Mineral / Rock • Chalk / Limestone

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Pistachio • Walnut