

## Béatrice et Pascal Lambert Les Terrasses Chinon France 2019

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



### Final Deductions

**VINTAGE** 2019

**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.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Purple  
*Stained Tears: Low*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** Med+

### Aroma & Taste

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

**BLACK FRUIT** Blackberry • Black Raspberry • Black Cherry *Condition: Fresh*

**FLORAL** Lavender • Violet *Condition: Fresh*

**GREEN VEGETABLE** Arugula • Dark Leafy Greens

**OTHER VEGETABLE** Mushrooms (Brown) • Peppers (Red/Yellow) • Tomato Leaf • Rhubarb

**HERBAL** Laurel / Bay Leaf • Marjoram • Sage • Tobacco Leaf

**OTHER SPICES** Licorice (Black) • Licorice (Red) • Chinese Five Spice • Mustard / Seed

**ORGANIC EARTH** Forest Floor

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Used Barrique

**OXIDATION/NUTTINESS** Walnut