



Patrick Lambert

Patrick Lambert settled on the hill of Sonnay in the village of Cravant in 1990. In 1994 he expanded the farm and he started to make "Vieilles Vignes" in 1995, and obtained his first favorite of the Guide Hachette des Vins with his "96". It confirms its know-how by obtaining a second favorite for its Vieilles Vignes 2002. However, Patrick did not notoriety go to his head and restructured his estate in 2005 to conserve only 6 ha of the previous 35ha, to focus only on his best terroirs.

In 2002, he created a new red wine "Ame d'Antan", and then, in 2007, he created his top cuvée "Gourmandise".

Method of culture

In order to respect the environment, Patrick Lambert practices organic farming.

Control of yields by disbudding (to limit the number of clusters per vine) allows a better quality of the harvested grapes. Soil maintenance is done by natural plowing or grassing depending on the plots.

The entire estate is harvested by hand.

Winemaking and aging

The farm is equipped with a cellar installed between thick walls of tuffeau, and cellars dug in the rock, with barrels of oak and chestnut. The aging takes place peacefully in its cellars, sheltered from the trepidation of modern life.



Vieilles Vignes 2014 Chinon

GRAPES 100% Cabernet Franc

VINE AGE +55 years

TERROIR Sandy clay soils over limestone

CULTIVATION EcoCert certified Organic

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINEYARD Organic Certified, Fully Biodynamic practices.

VINIFICATION Natural vinification in inox tanks by spontaneous fermentation (native yeast) with 19 days carbonic maceration. Aged 12 months in old oak and chestnut barrels in Patrick's troglodyte cellar cave with only natural temperature control.

ALCOHOL CONTENT 12°

SERVING TEMPERATURE Serve a bit cool

TASTING NOTE A deep reddish black color with ripe blackberry and strawberry aromas and with pepper, earth and citrus. Palate shows earthy blackberry and strawberry compote with prune and bitter chocolate with firm citrusy acids. A complex old-fashioned Chinon that will accompany roast chicken and anything off the grill. Age for five to ten years for a mature experience.

YIELD 20 hectoliters per hectare

PRODUCTION 4000 bottles per year

SULFITES 15mg/L free, 27mg/L total



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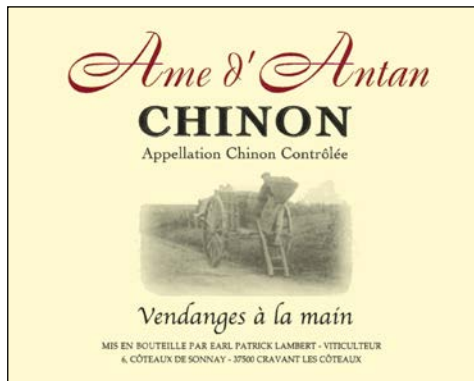
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YIELD 20 hectoliters per hectare

PRODUCTION 4000 bottles per year

SULFITES 17mg/L free, 30mg/L total



Ame d'Antan 2014 Chinon

GRAPES 100% Cabernet Franc

VINE AGE 65-70 years old

TERROIR 50% Flinty clay and 50% sandy clay with a limestone subsoil with plowing and natural grassing.

CERTIFICATION EcoCert certified **organic** in 2014

HARVEST Green harvest during the summer for better concentration of flavor followed by hand harvesting.

VINIFICATION Natural vinification by spontaneous fermentation (native yeast) of 28 days.

AGING Patrick has an ancient *troglydyte* cave cellar that extends into the tufa and rock hillside, allowing natural aging away without temperature control. Ame d'Antan is aged for 18 months in a combination of old oak and chestnut barrels.

ALCOHOL CONTENT 12°

SERVING TEMPERATURE Chilled at 15 – 16° C / 59 – 61° F

TASTING NOTE Garnet red in color. Red fruits and ripe blackcurrants. Quite a lively attack, with round and velvety well- balanced tannins and with a very long finish of-lasting flavour.

YIELD 30 hectoliters per hectare

PRODUCTION Averages 1,700-2,000 bottles per year

SULFITES 9mg/L free, 27mg/L total

