Arnaud Lambert
2018 Saumur Blanc, Montsoreau

Varietal(s)	Chenin Blanc
Region	Loire Valley, France
Short Summary	Arnaud Lambert established his eponymous domaine in 2017 with the merger of his family's Domaine de Saint-Just and the rented parcels from Château de Brézé. He farms more than 40 hectares of organic vineyards in Saumur's continental climate with unusually dry conditions due to the rain shadow effect of the Massif Armoricain. In this part of the "Anjou Blanc," the vineyards are on tuffeau limestone bedrock with topsoil variations of clay and sand. Still wines from Chenin Blanc and Cabernet Franc are vinified and aged in variations of steel, concrete, and small and large wooden vats without added sulfites until bottling.
Terroir	Continental climate with light precipitation due to the rain shadow effect of the Massif Armorican located toward the west. Winters are mild and summers can be dry and these days quite hot, depending on the year. Most of the vineyards are on tuffeau limestone bedrock with topsoil composition of sedimentary and alluvial depositions of varying levels of clay and sand, and topsoil depth.
Cellar Notes	Whole cluster pressed for 4.5 hours. Juice is selected with the first 25% of the press juice and the last 30 minutes of the press juice declassified and blended into the entry-level appellation wines. Fermentation is natural unless absolutely necessary to compromise with a pied de cuve (grape juice already fermenting) due to very high alcohol potential. Vinified in 6-7 year old French oak barrels. Max fermentation temperature 17°C (foudre) 20°C (barrel) during the 3-4 week fermentation. Malolactic rarely happens and accounts for 20% maximum, depending on the year. One batonnage (stirring of the lees) at the beginning of the winter, two months after the primary fermentation. The first SO2 addition is made just before bottling.
Farming	Sustainable—**Organic Certified**—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.5
Total SO2	None Added—**Very Low**—Low—Medium—High

To learn more about The Source and Arnaud Lambert, visit www.thesourceimports.com.