

THE SOURCE

Producer	Arnaud Lambert		
Wine	2016 Saumur Blanc, Brézé Bourguenne		
Region and Country	Loire Valley, France		
Varietal(s)	Chenin Blanc		
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. These vines come from the lieu-dit, Bourguenne, located on the east side of the Brézé butte.		
Soil	Tuffeau limestone bedrock (calcium carbonate rock with a small proportion of sand) with a topsoil mix of tuffeau rock, clay, sand, and alluvial depositions. The topsoil is clay, alluvial materials and yellow tuffeau (higher iron content than the white tuffeau and derived from lacustrine deposits; white tuffeau is largely derived from marine deposits).		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted 2007	Altitude(m); Aspect	70; East
Vinification	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 50% new and 50% one year old French oak barrels. (Starting in 2019: 1/3 new, 1/3 one year, 1/3 two year.) Max fermentation temperature 20°C during the 3-4 week fermentation. Racked after fermentation. Malolactic rarely happens and accounts for 20% maximum depending on the year, but is slightly more common in this wine compared to others in Lambert's range. Batonnage (stirring of the lees) is made toward the end of the primary fermentation and for some months after the wine is dry to "open up the wines" and work against reduction. The first SO2 addition is made just before bottling.		
Aging	Aged in 20% new and 80% old (1-5 year old) French oak barrels for 24 months, followed by 6 months in stainless steel before bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites		

Observations (subjective and abstract; based on young wines)

General Impressions

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	13.5	Titrateable Acidity (g/L)	4.8-5.0
pH	3.20	Residual Sugar (g/L)	1
Total SO2	None Added—Very Low—Low—Medium—High		