

# THE SOURCE

## Arnaud Lambert 2022 Saumur Blanc, 'Clos de Midi'

Varietal(s)	Chenin Blanc
Region	Loire Valley, France
Short Summary	
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. Clos du Midi is one of the colder sites on the Brézé hill and has nearly four hectares in production.
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 90% in stainless steel and 10% old French oak barrels (7+ years old); new experiments are being made in concrete eggs. Max fermentation temperature 17°C during the one month fermentation. Malolactic fermentation happens in some vintages within certain tanks/barrels; maximum of 30% in any year. Batonnage (stirring of the lees) is made toward the end of the primary fermentation and for some months after the wine is dry. This helps to “open up the wines” and work against reduction. The first SO2 addition is made just before bottling.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Biodynamic culture is on the horizon as of 2021
Alcohol %	13-13.5
Total SO2	None Added—Very Low—Low—Medium—High