

THE SOURCE ARNAUD LAMBERT LOIRE VALLEY



2024 SAUMUR BLANC, 'CLOS DE MIDI'

PRODUCER OVERVIEW

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 Armoricaïn. 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.

VINEYARD DETAILS

Lambert's Saumur "Midi" is made of 100% Chenin Blanc on 4ha planted in 1970 and 1ha in 2017 on tuffeau limestone and sandy topsoil on a gentle slope at 50-70m.

CELLAR NOTES

Natural fermentation in steel at 17°C max. ML rarely happens. Aged 6-8 months in 90% steel and 10% old French oak. First sulfites added at bottling. Light filtration.

