

THE SOURCE

Arnaud Lambert

2021 Saumur Rouge 'Clos Mazurique'

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| Varietal(s) | Cabernet Franc |
| 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. |
| Cellar Notes | Vinified completely destemmed in concrete tanks with 2/3 of short maceration for 8-10 days (first 3-4 days, twice per day, then once per day), 1/3 with three weeks with infusion extraction (after first 3 days no more extractions). Maximum of 24°C fermentation temperature. Sulfites added only at bottling. |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist |
| Alcohol % | 13.5-14.0 |
| Total SO2 | None Added—Very Low—Low—Medium—High |