

# THE SOURCE

Producer	Arnaud Lambert		
Wine			
Region and Country	Loire Valley, France		
Varietal(s)	Cabernet Franc		
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.		
Soil	Approximately 80cm deep on light brown clay and sand with tuffeau limestone bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average 45 years (2021)	Altitude(m); Aspect	70; West
Vinification	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.		
Aging	Aged in concrete with sometimes 2-3 rackings. Two bottlings: April and June.		
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 %	13-13.5	Titrateable Acidity (g/L)	3.65-3.75
pH	3.35-3.45	Residual Sugar (g/L)	<0.6; Very Dry
Total SO2	None Added—Very Low—Low—Medium—High		