

# THE SOURCE

Producer	Arnaud Lambert
Wine	2017 Saumur Blanc, 'Clos de la Rue'
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.
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 sandy limestone on top for around 25 centimeters, then clay for another 10 centimeters, and finally the tuffeau limestone bedrock. The clay and warmth of the vineyard (within the context of this very cold commune) make this wine's dimensions more pronounced than many other whites grown from this hill.
Irrigation	Forbidden—Never—Sometimes <span style="float: right;">Technical Precision</span> Nature—Moderate—Nurture
Vine Age	35 years average (25% old vines planted around 1970; 75% young vines planted around 1960-1995) South/Southwest
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 20% new and 80% old (1-5 year old) French oak barrels. 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. 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 <span style="float: right;">Body</span> Light—Medium—Full
Core	Lithe—Medium—Dense <span style="float: right;">Tannin</span> Light—Medium—Full
Acidity	Light—Medium—Full—Electric <span style="float: right;">Wood Presence</span> Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense <span style="float: right;">Finish</span> 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)	5.3-5.6
pH	3.10-3.20	Residual Sugar (g/L)	1
Total SO2	None Added—Very Low—Low—Medium—High		