

# THE SOURCE ARNAUD LAMBERT LOIRE VALLEY



## 2021 SAUMUR BLANC, ST. CYR EN BOURG

### 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 "Saint-Cyr-En-Bourg" is 100% Chenin Blanc grown on tuffeau limestone bedrock and clay topsoil with some sand at 50-70m.

### CELLAR NOTES

Whole cluster pressed after 4.5 hours of skin maceration. First 25% and last 30 minutes of the press juice are declassified and blended into entry-level appellation wines. Natural fermentation with max. temperature of 17C. Malolactic may happen in certain tanks/barrels with a max. of 30%. Bâtonnage may be made at the end of primary fermentation until dry. SO2 is only added just prior to bottling.



