

THE SOURCE

Producer	Arnaud Lambert		
Wine			
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 upper section of the vineyard, on the mid-slope of the hill, is primarily made of calcareous sands. At the bottom, where the Cabernet Franc is planted, it's richer in clay, very suitable for red.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	5ha (4ha planted in 1970; 1ha planted in 2017)	Altitude(m); Aspect	50-70; South
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 90% in stainless steel and 10% old French oak barrels (7+ years old); new experiments are being made in concrete eggs. Max fermentation temperature 17°C during the one month fermentation. Malolactic fermentation happens in some vintages within certain tanks/barrels; maximum of 30% in any year. Batonnage (stirring of the lees)		
Aging	90% in stainless steel and 10% old French oak barrels (7+ years old); new experiments are made in concrete eggs. Lightly filtered.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Biodynamic culture is on the horizon as of 2021		
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)	5.1-5.3
pH	3.20	Residual Sugar (g/L)	1
Total SO2	None Added—Very Low—Low—Medium—High		