

# THE SOURCE ARNAUD LAMBERT LOIRE VALLEY



## 2021 SAUMUR CHAMPIGNY ROUGE, MONTEE DES ROCHES

### 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 Armoricain. 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-Champigny "Montée des Roches" is 100% Cabernet Franc planted 45 years ago (2021) at 80m on a mild slope facing northeast with tuffeau limestone bedrock and 50-70cm of rocky topsoil with reddish/brown clay.

### CELLAR NOTES

Destemmed and fermented in concrete tanks with 2/3 8-10 days (first 3-4 days, two pumpovers per day, then 1/day), 1/3 20 days of infusion with max. temperatures at 24C. SO2 added at bottling. SO2 is only added just prior to bottling.



