

THE SOURCE

Producer	Arnaud Lambert		
Wine	2017 Saumur Blanc, Coulee de St. Cyr		
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 of Coulee de St. Cyr is almost pure calcareous sands derived from the tuffeau bedrock. This shows in the wines lifted mineral impressions and more vertical body by comparison to others in Lambert's range, like Clos de la Rue and "Breze" bottled under the Domaine de la Saint-Just label.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	40 years (2021)	Altitude(m); Aspect	60; Northwest
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 50% in 30hl foudre (bought in 2012) and 50% in 2-3 year old French oak barrels. Max fermentation temperature between 17°C (foudre) and 20°C (barrel) during the 3-4 week fermentation. Malolactic rarely happens and accounts for 20% maximum, depending on the year. One batonnage (stirring of the lees) at the beginning of the winter, two months after the primary fermentation. The first SO2 addition is made just before bottling.		
Aging	Aged 50% in 30hl foudre (bought in 2012) and 50% in 2-3 year old French oak barrels for eleven months, followed by 6 months in stainless steel before bottling. Racked one time (but not always) after fermentation and racked again at bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfite		

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 %	13.5-14.0	Titrateable Acidity (g/L)	6.0
pH	2.95-3.05	Residual Sugar (g/L)	1
Total SO2	None Added—Very Low—Low—Medium—High		