

# THE SOURCE

## Arnaud Lambert

### 2019 Saumur Blanc, Brézé Bourguenne

Varietal(s)	Chenin Blanc
Region	Loire Valley, France
Short Summary	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 Armoricaín. 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.
Terroir	<p>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.</p> <p>These vines come from the lieu-dit, Bourguenne, located on the east side of the Brézé butte.</p>
Cellar Notes	<p>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% new and 50% one year old French oak barrels. (Starting in 2019: 1/3 new, 1/3 one year, 1/3 two year.) 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, but is slightly more common in this wine compared to others in Lambert's range. 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.</p>
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.5
Total SO2	None Added—Very Low—Low—Medium—High