

THE SOURCE

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|----------------------|--|---------------------|-------------------------|
| 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 topsoil of Clos David 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

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| 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)

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|-----------|-------------------------------------|---------------------------|-----|
| 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 | | |