# THE SOURCE ARNAUD LAMBERT LOIRE VALLEY



## 2021 SAUMUR BLANC "CLOS DAVID"

#### 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 "David" is 100% Chenin Blanc planted in 1982 on white tuffeau limestone bedrock and tuffeau sand topsoil on the north side of Brézé at 60m. It faces northwest and is the coldest vineyard in Lambert's range.

### **CELLAR NOTES**

Natural fermentation and aging 50/50 in old 30hl foudre and 2-3-year-old 228l French oak for 11 months and then 6 months in steel. First sulfites at bottling. No fining or filtration.

