

## Arnaud Lambert 2021 Saumur Blanc 'Clos David'

Varietal(s)	Chenin Blanc
Region	Loire Valley, France
Short Summary	
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.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.5-14.0
Total SO2	None Added—Very Low—Low—Medium—High