

# THE SOURCE

Producer	Arnaud Lambert		
Wine			
Region and Country	Loire Valley, France		
Varietal(s)	Cabernet Franc		
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	50cm of a mix of silt, sand, clay, and tuffeau limestone rock with tuffeau limestone bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	40 years old (2021)	Altitude(m); Aspect	80; Southwest, but exposed to all directions
Vinification	Fully destemmed and macerated for 3 weeks with infusion technique (first 3-4 days pumping over, remaining 16-18 days only wet the cap). Maximum of 24°C fermentation temperature. No SO2 until bottling.		
Aging	Aged 24 months 20% new and 80% in one and two year old French oak 225-liter barrels. Rack after malolactic; no other racking until bottling. 5-6 months in stainless before bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites		

## 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)	3.75
pH	3.40	Residual Sugar (g/L)	<0.6; Very Dry
Total SO2	None Added—Very Low—Low—Medium—High		