THE SOURCE

Arnaud Lambert

2019 St. Cyr en Bourg, Clos Moleton, Rouge

Varietal(s) Cabernet Franc

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 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.

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 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.

Farming Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist

Alcohol % 13.5-14.0

Total SO2 None Added—Very Low—Low—Medium—High