

Arnaud Lambert Cremant de Loire, Rosé

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| Varietal(s) | 100% 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 Armorican. 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 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 with varying levels of clay and sand, and topsoil depth. |
| Cellar Notes | Whole cluster pressed for four hours, no sulfites initially. No malolactic fermentation. |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist |
| Alcohol % | 13-13.5 |
| Total SO2 | None Added—Very Low—Low—Medium—High |