# THE SOURCE ARNAUD LAMBERT LOIRE VALLEY



## 2020 SAUMUR BLANC, 'CLOS DE LA RUE'

### 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 "Rue" is 100% Chenin Blanc planted between 1970-1995 at 60-80m on white tuffeau limestone bedrock with a topsoil of 25cm of sand, 10cm of clay. It faces south/southwest and is the warmest Chenin Blanc vineyard in Lambert's Brézé range.

#### **CELLAR NOTES**

Whole cluster pressed after 4.5 hours of skin maceration. First 25% and last 30 minutes of the press juice are declassified and blended into entry-level appellation wines. Natural fermentation in 20% new and 80% 1-5-year-old French oak barrels with a max. temperature of 20C. Malolactic may happen in certain tanks/barrels with a max. of 20%. Bâtonnage may be made at the end of primary fermentation until dry. SO2 is only added just prior to bottling.

