

THE SOURCE

Arnaud Lambert Cremant de Loire Brut

Varietal(s)

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.

Grapes come principally from Montsoreau and a smaller proportion from Saint-Cyr.

Cellar Notes

Whole cluster pressed for four hours, no sulfites initially. No malolactic fermentation.

Farming

Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Part in organic and the other part sustainable.

Alcohol %

12.5

Total SO2

None Added—Very Low—Low—Medium—High