

THE SOURCE

Producer	Arnaud Lambert		
Wine			
Region and Country	Loire Valley, France		
Varietal(s)			
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.		
Soil	Tuffeau limestone bedrock (calcium carbonate rock with a small proportion of sand) with a topsoil mix of tuffeau rock, clay, sand, and alluvial depositions.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	45 years old (2020)	Altitude(m); Aspect	150; South
Vinification	Whole cluster pressed for four hours, no sulfites initially. No malolactic fermentation.		
Aging	Stainless steel aging. Aged 6 months in tank, then bottled and held for one year before release. Tirage is usually 24g/l. Sulfites are only added before final bottling. Lightly filtered, no fining.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Part in organic and the other part sustainable.		
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 %	12.5	Titrateable Acidity (g/L)	5.6
pH	3.05	Residual Sugar (g/L)	8
Total SO2	None Added—Very Low—Low—Medium—High		