

THE SOURCE

Arnaud Lambert

2018 Saumur Champigny Rouge, Montee Des Roches

Varietal(s)	Cabernet Franc
Region	Loire Valley, France
Short Summary	
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	Vinified 95% destemmed, in concrete tanks with 2/3 of short maceration for 8-10 days (first 3-4 days, twice per day, then once per day), 1/3 with three weeks with infusion extraction (after first 3 days no more extractions). The 5% of whole bunches is vinified separately in a small container. Maximum of 24°C fermentation temperature. Sulfites added only at bottling.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13-13.5
Total SO2	None Added—Very Low—Low—Medium—High