

THE SOURCE

Producer	Arnaud Lambert		
Wine	2016 Saumur-Champigny Rouge		
Region and Country	Loire Valley, France		
Varietal(s)	Cabernet Franc		
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.		
Soil	80-100cm of dark clay mixed with grey and reddish limestones on tuffeau limestone bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	45 years old (2021)	Altitude(m); Aspect	120; Southwest
Vinification	Vinified completely destemmed in concrete tanks 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). Maximum of 24°C fermentation temperature. Sulfites added only at bottling.		
Aging	Aged in stainless steel with sometimes 2-3 rackings. Two bottlings: April and June.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		

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 %	13-13.5	Titrateable Acidity (g/L)	3.40-3.50
pH	3.50-3.60	Residual Sugar (g/L)	<0.6; Very Dry
Total SO ₂	None Added—Very Low—Low—Medium—High		