

Arnaud Lambert

France - Loira - St-Just sur Dive



ARNAUD LAMBERT
- ARTISAN LIGÉRIEN -

1948 BRUT NATURE CRÉMANT
DE LOIRE

100% Chenin Blanc

Production area: St-Just sur Dive - Loire

Terrain: argilla (30 cm) e calcare

Harvest: manual

Vinification: classical method

Refinement: 36 months in bottle on the lees

Color: golden yellow

Fragrance: hints of almond, notes of walnut and quince

Flavor: balanced and rounded

Alcoholic Grade: 12,5% vol

Ownership/Founders Arnaud Lambert / Yves Lambert

Start of Activity 1996

Vitiviniculture Certified Organic

Hectares 40

Bottles produced 200.000



Yves Lambert, Arnaud's father, founded the Domaine de Saint-Just in 1996. He was 47 and decided to change his life going back to his roots in the "Terres de Saumur". From the beginning, his aim was to give the best expression to the two individual terroir of Saint-Cyr-en-Bourg (in the heart of Saumur Champigny denomination): the Cabernet Franc and the Chenin. Arnaud joined his father in 2005, sharing the same objectives. In 2009, they started the conversion to organic farming in the vineyards, together with the "fermage" of the eight different Clos, which were previously cultivated by the Château de Brézé. After eight years of separate management of the two Domaines, Arnaud decided to take a step forward promoting mainly the vineyards managed by himself. Then he decided to melt "Domaine de Saint-Just" (the original name decided by his father) together with "Château de Brézé" under a single name: Domaine Arnaud Lambert. Arnaud's motto is "Making progress means leveraging the past, without being overwhelmed by it and developing a sensibility towards the future". Arnaud considers the vigneron as an important expression of the terroir: his wines, produced in the municipalities of Saint-Cyren-Bourg and Brézé and vinified with respect for the individual terroirs, have unique characteristics and fully represent the wine tradition of the Loire.