

Arnaud Lambert

France - Loira - St-Just sur Dive





Ownership/Founders Arnaud Lambert / Yves Lambert Start of Activity 1996 Vitiviniculture Certified Organic Hectares 40 Bottles produced 200.000

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



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 outset, his ambition has been to bring out the best in the individual terroirs of Saint-Cyr-en-Bourg, in the heart of the Saumur Champigny appellation, for both grape varieties: Cabernet Franc and Chenin. In 2005, Arnaud joined his father in pursuing the same goals, and in 2009 he began the conversion to organic farming of the vineyard and also the "fermage" of the eight different Clos cultivated until then by 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.