CUZZIOLGRANDIVINI

Arnaud Lambert

France - Loira - St-Just sur Dive



MIDI BRéZé SAUMUR BLANC

100% Chenin Blanc

Production area: St-Just sur Dive - Loire
Terrain: sabbioso e calcareo
Harvest: manual
Vinification: Fermentation with indigenous yeasts, 50% in stainless steel tanks, 50% in used Burgundy barrels
Refinement: 12 months
Color: golden yellow
Fragrance: floral notes, subtle aroma of white fruits and citrus fruits
Flavor: dense, fresh and mineral
Alcoholic Grade: 12,5% vol

ARNAUD LAMBERT
- ARTISAN LIGÉRIEN -

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 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.