

# Domaine Arnaud Lambert Saumur Champigny "Montée des Roches" red 2020



  
ARNAUD LAMBERT  
ARTISAN LIGÉRIEN

**Product price:**

**€132.00**

**Product features:**

Area: LOIRE

Winemaker: Arnaud Lambert

Vintage: 2020

Appellation: Saumur-Champigny

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 90/100

Bettane + Desseauve: 93/100

Cépage dominant: cabernet franc

**Product short description:**

**93/100** B+D and **90/100** RVF. A balanced Saumur Champigny that will surprise you with its complexity and finesse. A bit of reduction requires, in its youth (let's say in 2022, the date of our purchase), decanting for a few hours if possible.

**Product description:**

**PRESENTATION OF DOMAINE LAMBERT**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this

**Domaine Arnaud Lambert Saumur Champigny "Montée des Roches" red 2020 :**

**Guide Bettane + Desseauve 2024** (Sept. 2023): 93/100.

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**Guide RVF des Meilleurs Vins de France 2024** (Aug. 2023), 90/100. *"It shows a more solar profile (than Terres Rouges 2022), but is currently withdrawn within itself. However, it offers a seductive texture in the mouth with a solar and comfortable profile of Loire cabernet franc."*

**Technical sheet written by the domaine:**

**Grape variety:** 100% Cabernet franc

**Terroir:** Clay (30cm) and limestone

**Age of the vines:** 45 years

**Yield:** 35 Hl/Ha

**Vinification:** Aging for 12 months in barrels of 3 and 5 wines

**Cellaring:** 8 years

**Tasting:** With a deep garnet color, this cuvée charms with the complexity and delicacy of its red and black fruit aromas. The same elegance prevails on the palate, supported by already melted tannins.

**Food pairings:** Stuffed quails with raisins, beef fillet in pastry with seasonal vegetables, Saint Maure brick with anise seeds.

**Serving:** 14-16°C. Decant for 30 min