

Domaine Arnaud Lambert Saumur (Brézé) "Tue-Loup" red 2021



ARNAUD LAMBERT
-ARTISAN LIÉGÉRIEN-

Product price:

€144.00

Product features:

Area: LOIRE

Winemaker: Arnaud Lambert

Vintage: 2021

Appellation: Saumur

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Wine Advocate (Parker): 92/100

Cépage dominant: cabernet franc

Product short description:

92/100 RVF and Castaing/Parker. A Saumur full of finesse and roundness from the famous terroir of Brézé.

Product description:

PRESENTATION OF DOMAINE LAMBERT
+ ALL ITS OTHER CUVEES IN STOCK

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RVF Guide to the Best Wines of France 2024 (Sept. 2023) : **92/100**. *Very appealing, Tue-Loup, ethereal, with beautiful notes of raspberries, carried by slender, elegant, salivating tannins. One to two*

years in the cellar will do it a world of good.

Robert Parker's Wine Advocate (Y. Castaing, June 2024) : 92/100. *The 2021 Tue-Loup is crafted from vines planted on alluvial soils facing west. It possesses a gourmand, fresh bouquet of raspberries, strawberries and violets, followed by a juicy, fresh and long palate with bright acids and seamless texture, concluding with powdery tannins, lovely balance and a delicate, floral finish. It matured for one year in two-thirds used barrels and one-third in egg-shaped concrete tank. DRINK DATE 2025-2035.*

Technical sheet written by the domaine:

Grape variety: 100% Cabernet franc

Terroir: Sandy-loamy and limestone

Age of the vines: 25 years

Yield: 40Hl/Ha

Vinification: Aging for 12 months in 2nd and 3rd use barrels

Cellaring potential: 8 years

Tasting: The first nose reveals black fruit followed by aromas of violet. On the palate, the fruit is enhanced by perfectly integrated tannins. A "Tue-Loup" full of finesse and roundness.

Food pairings: Veal liver with raspberry vinegar, venison chops with sweet and sour sauce, cheese platter.

Serving: 14-16°C. Decant for 30 minutes