

Domaine Arnaud Lambert Saumur (Brézé) "l'Etoile" red 2020



ARNAUD LAMBERT
-ARTISAN LIÉGÉRIEN-

Product price:

€270.00

Product features:

Area: LOIRE

Winemaker: Arnaud Lambert

Vintage: 2020

Appellation: Saumur

Color: red

Unit Price: 30-50 €

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 92/100 Castaing/Parker. One of the cuvées from the domaine, born from the famous terroir of Brézé (made famous by Clos Rougeard). This wine has an exceptional texture. Still a bit young in 2024, it can be kept for another ten years in a good cellar.

Product description:

PRESENTATION OF THE DOMAINE LAMBERT
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this:

Domaine Arnaud Lambert Saumur (Brézé) "l'Etoile" red 2020:

RVF Guide to the Best Wines of France 2025 (August 2024): 92/100. *L'Etoile*, still prominent, needs

time and will evolve with great panache

Robert Parker's Wine Advocate (Y. Castaing, June 2024): 92/100. *More mineral and vibrant than the 2021 Tue-Loup, the 2020 L'Étoile reveals aromas of violet, smoke, flowers and dark wild berries, followed by a medium to full-bodied, supple, and fleshy palate with a chiseled texture underpinned by powdery tannins and a long, ethereal finish. Crafted from vines planted in the calcareous soils of the commune of Brézé, it's matured for two years in used barrels after three weeks of maceration. This is a great effort. DRINK DATE 2025-2035.*

Technical sheet written by the domaine:

Grape Variety: 100% Cabernet franc

Age of Vines: 25 years

Yield: 25 Hl/Ha

Terroir: Sandy-loamy and limestone

Vinification: Aging for 24 months in new and second-use barrels

Cellaring: 10 years

Tasting: The nose combines cocoa, small black fruits, and spicy notes. On the palate, a late, velvety, and dense texture supported by balanced oak.

Food Pairings: Game sauté with sliced onions, venison steak on rösti, red fruit chutney, cheese platter.

Serving: 15-16°C, decant for 1 hour 30