

Domaine Arnaud Lambert Saumur "Coulée de St-Cyr" dry white 2023



ARNAUD LAMBERT
ARTISAN LIGÉRIEN

Product price:

€192.00

Product features:

Area: LOIRE

Winemaker: Arnaud Lambert

Vintage: 2023

Appellation: Saumur

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chenin

Product short description:

93/100 Castaing/Parker. Old Chenins of 60 years on a unique limestone terroir, for one of the greatest cuvées from the domaine, aged for 18 months and intended for long-term aging (10 years) but can be enjoyed after a few years...

Product description:

PRESENTATION OF DOMAINE LAMBERT
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Arnaud Lambert Saumur "Coulée de St-Cyr" dry white 2021:

Robert Parker's Wine Advocate (Y. Castaing, June 2024): 93/100. *The 2021 Coulée de St-Cyr is crafted from vines planted inside Les Perrières lieu-dit on calcareous and marl*

soils. The wine exudes a complex, deep bouquet of lemon oil, lime tree leaves, white fruits and spices. Medium to full-bodied, sappy and seamless, it's perfectly balanced with a fleshy core of fruit and a saline, ethereal finish. Fermented and matured for two years in wooden tanks, it needs time. DRINK DATE 2024-2040.

Technical sheet written by the domaine:

Grape variety: 100 chenin blanc

Age of the vines: 60 years

Terroir: Clay (30 cm) and limestone

Yield: 35Hl/Ha

Vinification: Aging for 12 months in new and third-use barrels

Cellaring: 10-15 years

Tasting: White flowers and ripe fruits express on the nose. On the palate, the sensation of biting into the fruit, a hint of vanilla, a mineral note on the finish: a well-crafted texture for a wine suitable for aging.

Food pairings: Foie gras toast on gingerbread with mango chutney, lamb curry, goat cheese aumonière.

Serving: 12-14°C, decant for 1 hour