



Château de Chambert

2007



Appellation : Cahors AOC (Red Wine)

Owner : Philippe Lejeune

Winemaker : Stéphane Derenoncourt

Medals

Wine Spectator – 88 / 100

La Revue du Vin de France (RVF) – 14.5 / 20

Tim Atkin, A.Rose UK Feb. 2010 – 90 / 100

Varietal Composition

85 % Malbec, 15 % Merlot

Vineyard

Wine produced from 77 acres - 32 ha - of vines located at the highest part of the plateau (1,000 feet high). Clay – limestone soil with iron oxide. **Biodynamic** viticulture (ECOCERT Organic label certification started over the whole vineyard in 2009). Leaf-thinning, green harvest, de-stemming. Mechanical and manual harvest: grapes triple sorting on sorting tables.

Vine Age : 25 years old

Yield : 28 hl/ha.

Chambert cares about the environment



Winemaking

- Separate vat for each plot and grape variety
- Gentle extraction thru slow pumping
- Slow fermentation (28/30°C) with natural yeast
- Post-fermentation maceration (10 to 15 days at 28/30°C)
- Malolactic fermentation in vats.
- Blending of best lots

Aging

12 months (50% one-year French oak barrels, 30% two-year, 20% vats). Estate bottled.

Production

10,000 cases (120,000 bottles)

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Analysis

- PH : 3.47
- Acidity : 3.59 g/l H₂SO₄
- Result sugar : 0.16 g/l
- Alcohol : 13 % Vol

Tasting

Nice mineral and spicy bouquet; impressive soft and silky structure for such a young Malbec. Tannins are soft and ripe. Very concentrated without being heavy: a great Malbec.

The Wine Spectator (Kim Marcus) – 88 / 100

Taut, focused and deeply colored, with intense raspberry, red plum and currant flavors that are supported by a surplus of fresh acidity. The finish is minerally, with plenty of dusty notes.