



Château de Chambert

2008



Appellation : Cahors AOC (Red Wine)

Owner : Philippe Lejeune

Winemaker : Stéphane Deroncourt

Medals

RVF : "Vin Coup de Cœur" july / august 2010 (p80) - 16 / 20

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 for the whole vineyard in 2009)

Leaf-thinning, green harvest, de-stemming. Mechanical and manual harvest: grapes triple sorting on sorting tables.

Vine Age : 26 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 and barrels
- Blending of best lots

Aging

12 months (1/3 one-year French oak barrels, 1/3 two-year, 1/3 vats). Estate bottled.

Production

8,000 cases (96,000 bottles)

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Analysis

- PH : 3.54
- Acidity : 4.11 g/l H₂SO₄
- Result sugar : 0.17 g/l
- Alcohol : 13.5 % Vol

Tasting

Nice mineral and spicy bouquet; fruit forward with extreme freshness ; impressive soft and silky structure for such a young Malbec. Tannins are soft and ripe.