

Château de Chambert,
Cahors Malbec 2014
Cahors, South West France, France



Grape Varieties	85% Malbec 15% Merlot
Winemaker	Philippe Lejeune
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.2g/L
Acidity	3.55g/L
Wine pH	3.4
Notes	Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Château de Chambert lies 30 kilometres west of the town of Cahors, between the Atlantic Ocean and the Mediterranean Sea. Owned and run by Philippe Lejeune since 2007, with the additional support of consultant winemaker Stéphane Derenoncourt, the estate has garnered considerable attention in France. The estate gained organic certification in 2012 and was certified biodynamic at the end of 2015, making it the largest organic and biodynamic estate in Cahors. Philippe keeps highland cattle which can be seen roaming the fields surrounding the Château from spring until harvest, after which they are allowed to wander the vines until the end of winter.

VINEYARDS

Vineyards are planted with 85% Malbec and 15% Merlot at the highest part of the South Quercy limestone plateau (causse), at an average altitude of 300 metres above sea level. The soil contains two distinct geological components; red clay with high concentration of red which lends the wine power, spice and black fruit aromas; and white clay with limestone similar to that of Chablis, which produces minerality and finesse. Located between the Atlantic and Mediterranean, the unique mesoclimate takes effect especially towards harvest when hot winds from Africa aid grape ripening. Careful leaf-thinning and green harvesting ensure well exposed fruit. The vines are 25 years old and yields are low at around 28 hectolitres per hectare. The grapes are hand-harvested.

VINTAGE

Warm weather early in the year brought bud-burst forward to 19th March, two weeks earlier than average. Summer began with a beautiful, dry June, but July and August suffered from intermittent rain, which increased disease pressure and slowed ripening. A warm, dry September allowed full sugar and phenolic ripeness, and healthy vines, with the long growing season encouraging complexity and concentration. The harvest started with on 3rd October, and was completed by the middle of the month.

VINIFICATION

The grapes are separated by parcel and vinified separately. After a pneumatic press, the free-run juice and pressings were separated. Fermentation took place with ambient yeasts at controlled temperatures of 25-30°C, and the cap was managed by a combination of pump-overs and plunging. The fermenting must spent 25 days on skins. Malolactic fermentation took place in barrel. The wine was matured for 12 months in french oak, 20% of which were new.

TASTING NOTES

This wine is beautifully dark and intense in colour. On the nose, it has refined ripe fruit aromas of blueberry and violet. On the palate, the tannins are silky and round and the mineral character on the finish balances the black fruit and ripe flavours.