

Château de Chambert,
Cahors Malbec 2016
Cahors, South West France, France

CHATEAU DE CHAMBERT



BIODYNAMIE
GRAND VIN de CAHORS



Grape Varieties	100% Malbec
Winemaker	Philippe Lejeune
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.41g/L
Acidity	5.72g/L
Wine pH	3.48
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, 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

Today the Chambert vineyard covers 65 hectares, of which 45 hectares are planted with 80% Malbec, 17% Merlot and 3% Chardonnay. The vines are located high up on the limestone 'cousse', or plateau, that is regarded as the best part of the Cahors appellation. The limestone gives freshness and balance to the wines, while the red iron-oxide that cuts through the soils adds colour, richness and a powerful intensity. At 300 metres above sea level, the night-time temperatures are fresh, while the warm September winds that blow northwards from Africa lower the risk of disease. The vines are over 30 years old and yields are low at around 30-35 hectolitres per hectare. The grapes are hand-harvested.

VINTAGE

2016 was a vintage of contrasts, starting with a relatively cool and humid spring that developed into a period of water shortages from spring onwards. Yields were low, but warm and dry conditions with dry nights throughout the summer allowed grapes to retain their freshness, and helped to preserve quality.

VINIFICATION

Upon arrival at the winery, the grapes were sorted by hand and de-stemmed, then separated by parcel into individual tanks. After pressing in a pneumatic press, fermentation took place at controlled temperatures of 20-25°C with ambient yeasts and cap management, using very gentle pump-overs and plunging. The must spent 15-20 days on skins, with malolactic fermentation taking place in barrel, followed by maturation for 12 to 15 months in 30hl French oak casks, before bottling.

TASTING NOTES

Dark and intense in colour, the 2016 is very fruit forward with a great elegance. The nose has refined ripe fruit aromas of blueberry and violet. On the palate, intense fruit flavours are melded with gentle notes of spice from French oak, balanced by a lively acidity and silky, well-rounded tannins.