

Château de Chambert,
`Grand Vin` Cahors Malbec 2017
Cahors, South West France, France

CHATEAU DE CHAMBERT



BIODYNAMIE
GRAND VIN de CAHORS



Grape Varieties	100% Malbec
Winemaker	Philippe Lejeune
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1g/L
Acidity	5.6g/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

Château de Chambert's vineyards are situated at the highest part of the South Quercy limestone plateau or 'cause', at an average altitude of 300 metres above sea level. The soils here include brown clay limestone, Kimmeridgian limestone and clay with a red iron oxide component. The latter is ideally suited to producing a refined style of wine that is fresh in its balance (similar soils can be found in the Chablis Grand Cru vineyards). Leaf-thinning and green harvesting ensure lower yields of well exposed fruit. The vines are on average 45 years old and all of the fruit is harvested by hand.

VINTAGE

The 2017 vintage saw an extreme drop in yield, with 50% of potential harvest being lost due to frost at the end of April, which affected almost the entire appellation of Cahors. This difficult start was saved by a relatively cool, disease-free summer. The grapes reached excellent maturity which, despite the low yields, made 2017 one of the finest vintages of Château de Chambert.

VINIFICATION

The grapes were destemmed and sorted manually to ensure only the highest quality berries made it into the ferment. The different vineyard parcels were vinified separately in individual concrete tanks. Only indigenous yeasts were used for fermentation which occurred at controlled temperatures between 25-28°C. The wine underwent post-fermentation maceration for 15-30 days to round out the tannins. The wine was then aged for 18 months in large French oak foudres before the final blend was assembled and bottled.

TASTING NOTES

Deep ruby in colour. The nose is complex with well-defined aromas of dark fruits and spices, accompanied by a marked minerality. The palate is dense yet elegant with extraordinary structure and iron fist in velvet glove tannins. A stunning Malbec built to last.