

Château de Brézé (Arnaud Lambert)

Saumur Rouge Clos Mazurique

At a Glance



Size: 3.7 ha (9.12 ac)

Variety: Cabernet Franc

Terroir: West-facing, 50cm of silty sand soil above Turonian limestone rock.

Viticulture: Organic (certified)

Vinification: Fermentation in concrete tanks, no pump-overs, infusion only. 5 months aging.

History

The towering, regal Château de Brézé just outside of Saumur is not only a UNESCO World Heritage site but also, historically, an important reference in fine French wine. Lauded by King René Anjou in the 15th century classical literature, the Château de Brézé wines were regarded with such esteem that the royals exchanged them annually with the great Sauternes of Château d'Yquem. The vineyards belonging to the Château de Brézé entered a Renaissance of their own in 2009 when Count de Colbert conferred upon Yves and Arnaud Lambert management of the viticultural estate. The father and son team have immediately converted the entire 25 hectares to organic methods, with official certification as of the 2012 vintage. This movement stems first and foremost from the desire to express each individual Clos in its purest, most vibrant form.

Terroir

Brézé is a unique site due to its relatively high elevation and eminently nuanced geological profile. The high composition of *tuffeau*, a porous, chalky limestone also used in the construction of much of the Loire's Renaissance architecture, results in finely mineral Chenin Blanc and Cabernet Franc. Clay and sand also lend themselves to the diversity of the terroirs, giving body to the reds and richness to the whites. With five historic and clearly delimited Clos to work with, the Lambert duo has the incredible opportunity to truly understand and reveal the distinctions within this extraordinary appellation.

Wines

The Lamberts strive for consistent methods in the cellar, so that each individual terroir is what shines through. Only the traditional champagne methods for the crémants, which—grown on the estate's chalkiest soils—gives the more prestigious appellation a clear run for its money. The Saumur Blanc and Rouge are vinified and aged exclusively in stainless steel to maintain fruit and freshness. As one moves up in the range and the wines gain in power and density, each of the five Clos wines see an increasing percentage of new oak and longer *élevage*.