



## Château de Chambert Grand Vin 2008



### Appellation : Cahors AOC (Red Wine)

Owner : Philippe Lejeune

Winemaker : Stéphane Derenoncourt

### Medals

**17.5/20 RVF Green Guide - Best French Wines 2012**

**Silver medal – Sommelier Wine Awards**

### Varietal Composition

100% Malbec

### Vineyard

Wine produced from 33 acres – 14 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 over the whole vineyard in 2009). Leaf-thinning, green harvest, de-stemming. Mechanical and manual harvest: grapes triple sorting on sorting tables.

Vine Age : 35 years old (4000/5000 vines/ha)

Yield : 28 hl/ha.

Chambert cares about the environment



### Winemaking

- Separate vat for each plot
- Gentle extraction through u slow pumping
- Slow fermentation with indigenous yeast (28/30°C)
- Post-fermentation maceration (15 to 20 days at 28/30°C)
- Malolactic fermentation in French oak barrels.

### Aging

14 months (1/2 new French oak barrels, 1/4 second wine barrel, 1/4 third wine barrel), separate barrel lots for each plot. Estate bottled.



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## Grand Vin 2008

### **Production**

3,800 cases (46,000 bottles)

### **Analysis**

- PH : 3.34
- Acidity : 3.65 g/l H<sub>2</sub>SO<sub>4</sub>
- Result sugar : 0.20 g/l
- Alcohol : 13.5 % Vol

### **Tasting comments**

*Very deep and bright purple color; almost black. Intense bouquet of extremely fresh red fruits, delicate white pepper, spices and orange skin notes. Very aerial; fresh and tight structure with a very generous silky texture. The tannins are ripe and elegant combined with a very long aftertaste.*

*Much more than a Cahors, power and elegance combined in a wine that offers a strong and refined personality.*