



## Chambert Gourmand

### Fruité Intense



#### **Appellation: Cahors AOC (Vin Rouge)**

Owner : Philippe Lejeune

Winemaker : Stéphane Derenoncourt

#### **Varietal Composition**

80 % Malbec, 20 % Merlot

#### **Vineyard**

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 : 20 years old

Yield : 40 hl/ha.

Chambert cares about the environment



#### **Vinification**

- Separate vat for each plot and grape variety
- Gentle extraction thru slow pumping
- Slow fermentation (28/30°C) with natural yeast
- Post-fermentation maceration (10 to 15 days at 28/30°C)
- Malolactic fermentation in vats

#### **Aging**

4 to 6 months in vats.

#### **Production**

1,660 cases (20,000 bottles)