TUTTO

JÉRÔME LAMBERT

Anjou, Loire

Jérôme Lambert tends a couple of hectares of vines near Rablay-sur-Layon in a part of Anjou that is undoubtedly one of the Loire's great terroirs.

Jérôme is a true Angevin. Born in the area but not to a family of vignerons, his love of wine grew naturally. As a teenager he would pick leftover grapes, stomp on them and wait to see what would become of the fermenting juice. For over a decade he farmed less than a hectare, making wine guided by nothing but instinct and occasional advice from locals such as Richard Leroy.
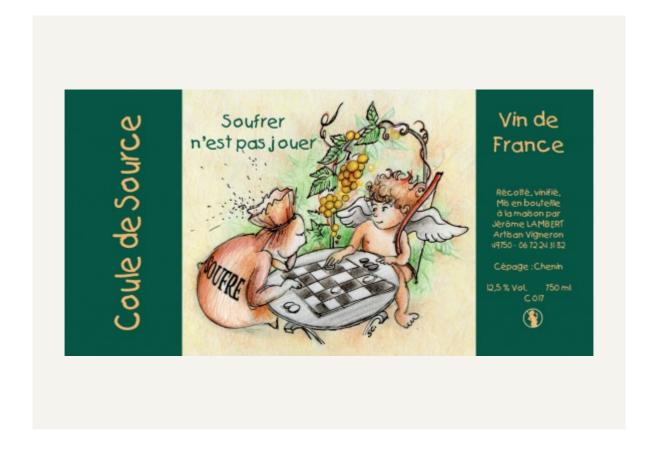
Jérôme now farms four and half hectares spread across small parcels in Thouarcé, Faye d'Anjou, Rablay-sur-Layon and Champ-sur-Layon. He has worked organically from the outset and has been making wine without any additions for several decades.

He is best known for producing achingly pure Chenin Blanc from three parcels of old vines planted over schist. These taut, focused examples of Chenin provide a wonderful expression of Anjou's terroir and possess a great ability to age.

He also farms a little Grolleau planted over sandy loam, which produces an easygoing, joyful expression of the grape that is amongst our favourite bistro wines and in recent years he has proven himself to be a deft hand at pétillants. His pure, vinous sparkling wines manage to capture both the variety and terroir beautifully. Both his Chenin and a vibrant rosé of Gamay are amongst the best of this genre we have tried.

As is the case when spending time with the man himself, there is never a dull moment drinking Jérôme's wines, which combine energy, purity and a little finesse to brilliant effect.

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COULE DE SOURCE
2022

Chenin Blanc from three small parcels of old vines planted over schist. The grapes are pressed directly straight to cuve, where the wine remained for ten months. This warmer vintage has produced a vibrant wine hazy with ripe stone fruit, citrus and flint. As always, this is as pure an expression of the grape as you will find.