

TUTTO



JÉRÔME LAMBERT

Anjou, Loire

Jérôme Lambert tends just a few hectares of vines near Rablay-sur-Layon, in a remote part of the Loire south of Angers.

Jérôme farms Chenin Blanc organically from a single plot of low-yielding vines up to fifty years old planted over schist. He'll often make several harvests at various stages of ripeness, offering a fascinating insight into this great terroir. These are tense, focused expressions of Chenin that possess a wonderful ability to age.

Jérôme also farms a little Grolleau and Cabernet Franc. The fruit here is planted over sandy soils and the wines reflect these. They are juicy, joyful and perfumed. In short, everything we look for in the vibrant reds of the Loire.

From a makeshift cellar that some might scoff at, Jérôme uses nothing but grapes to make wines which are amongst the most distinctive we have tried. We could not be happier to be receiving a small allocation of his tiny production each year.

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COULE DE SOURCE

2015

From Jérôme's first harvest of Chenin Blanc. This is always the most linear and direct of the three. It is given a direct press and spends 18 months on lees in fibreglass vats. A little shy on opening, air reveals a tightly wound wine with a delicate, stony character.