

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.

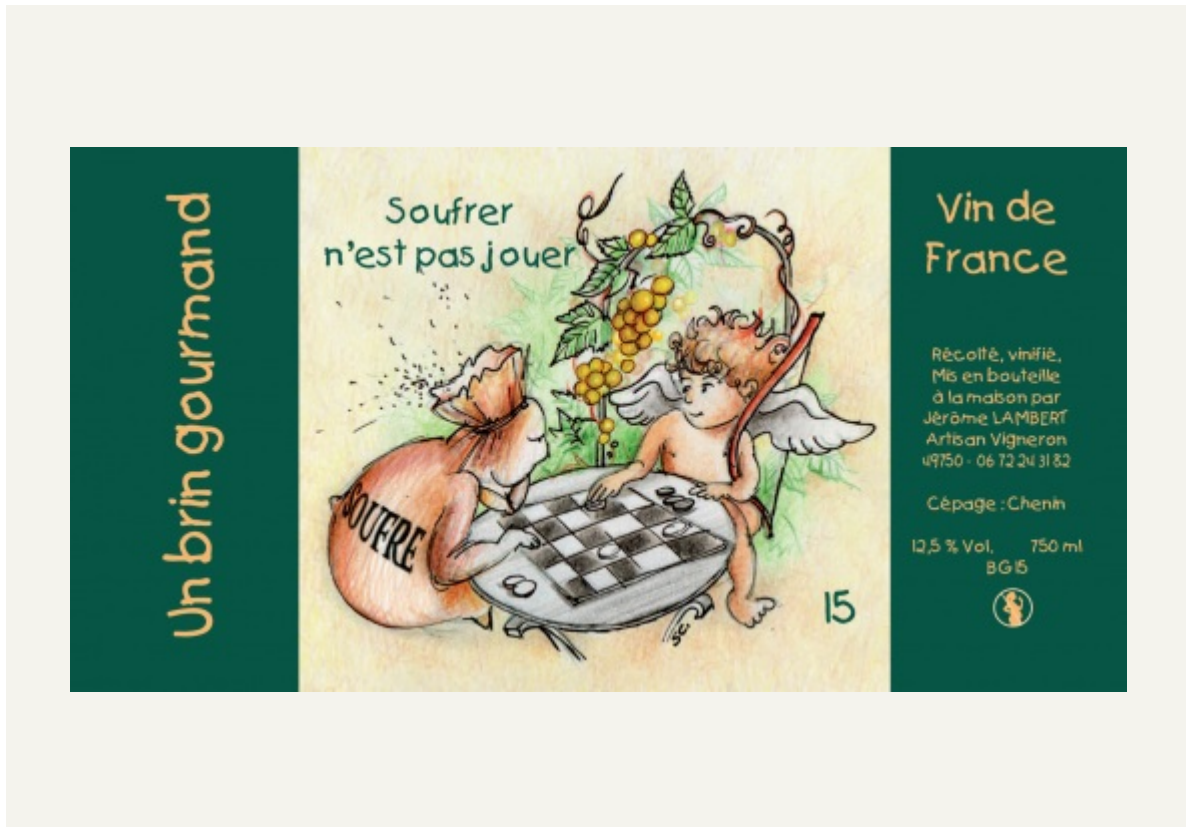
Jérôme farms Chenin Blanc organically from a single plot of low-yielding vines up to fifty years old planted over schist. He'll often make several harvests at various stages of ripeness, offering a fascinating insight into this great terroir. These are tense, focused expressions of Chenin that possess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

2015

Chenin Blanc harvested around a week after Coule de Source. It was also given a direct press and spent 18 months on lees in fibreglass vats. This is generous and expressive, with fruit that is a little riper, rounder and full, The aromas really jump out of the glass.