



## Château de Chambert Malbec 2007



### Appellation : Cahors AOC (Red Wine)

Owner : Philippe Lejeune

Winemaker : Stéphane Deroncourt

### Medals

14,5 / 20 La Revue du Vin de France (RVF)

### Varietal Composition

85 % Malbec, 15 % Merlot

### Vineyard

Wine produced from 77 acres - 32 ha - of vines located at the highest part of the plateau (1,000 feet high). Clay - limestone soil with iron oxide. Viticultural techniques entirely based on natural products: neither chemical weed-killer, chemical fertilizers nor pesticides are used, organic compost only. Leaf-thinning, green harvest, de-stemming. Mechanical and manual harvest: grapes triple sorting on sorting tables.

Vine Age : 25 years old

Yield : 28 hl/ha.

Chambert cares about the environment



### Winemaking

- 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.
- Blending of best lots
- Natural alcoholic degree of 13 %

### Aging

- 12 months (50% one-year French oak barrels, 30% two-year, 20% vats). Estate bottled.

### Tasting

*Nice mineral and spicy bouquet; impressive soft and silky structure for such a young Malbec. Tannins are soft and ripe. Very concentrated without being heavy: a great Malbec.*

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