

Domaine de la Guilloterie

ELÉGANCE SAUMUR BLANC - 2019



REGION: FRANCE - LOIRE



DOMAINE DE LA GUILLOTIERIE

Six miles south of the city of Saumur in the Loire Valley lies the Saint-Cyr en Bourg, home of the Duveau family. Since 1835, six generations of the family have farmed vineyards and made wine at Domaine de la Guilloterie. Today, the father and son Patrice and Rémi Duveau's carry on the family legacy. The 135.90 acre (55 hectare) estate is nestled in the appellation of Saumur Champigny, named after the village of Champigny. Situated just south of the Loire River, Saumur Champigny is technically part of the province of Anjou, however the wines are more akin to the adjoining province of Touraine to the east. Chenin Blanc was the traditional grape of the region planted on the calcareous rocky soils known as "TUFFEAU." Chenin Blanc was prone to chlorosis, a condition in which leaves produce insufficient chlorophyll, so in the 1990's, Cabernet Franc was widely planted. Now Chenin Blanc and Cabernet Franc are the primary grape varieties of the region where dry and sweet versions of Chenin abound along with bountiful quantities of Crémant from the same grape. Reds and rosés are made from Cabernet Franc.

THE WINE

Vineyard Profile

Estate vineyard plots owned for 6 generations by the Duveau family in Brézé, south of the Loire river.

- Soils: Limestone-clay, with a chalky subsoil called "Tuffeau," rocky with some flint content
- Vineyard area: 2 ha / 4.82 acres
- Vine age: 20 – 40 years
- Vine Training System: Simple Guyot
- 100% native grass cover to promote healthy soils
- Selective leaf removal
- Vineyard certified Sustainable HEV 2 – high environmental value

Harvest Notes

- Hand harvested with careful berry selection on the sorting table
- No sulfites added
- Cold soak and pressing
- Fermentation at 59°F in small, temperature-controlled stainless steel tanks
- Aged on lees for a few months in small stainless steel tanks
- Bottled unfiltered and unfiltered

Winemaker's Notes

Fresh and crunchy nose with pear, citrus, beeswax dominance and a little nuttiness. Balanced and vibrant palate and length, with perfect acidity. Bright and extraordinarily aromatic. Pair with sea scallop risotto.

Technical Information

- 100% Chenin Blanc
- Alcohol: 14.1%
- Sustainable Agriculture HVE 2 Certified

GENERAL INFO

Country	France
Region	Loire Valley
Appellation(s)	Saumur, Saumur-Champigny
Proprietors	Patrice and Philippe Duveau
Founded	1835
Winemaker	Patrice and Philippe Duveau
Annual Production	4,500 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable