
DC
DOMAINE
— de la —
GUILLOTERIE

PATRICE ET RÉMI DUVEAU
— VIGNERONS —



The Domaine de la Guilloterie is a vineyard that has been family-run for generations.

Henri DUVEAU established the vineyard years ago, using techniques in keeping with tradition.

His two sons Jean-Claude et Michel have since taken over, and Patrice (Jean-Claude's son) and Patrice's own son Rémi, work the vineyard to produce high-quality products and maintain the authenticity of the wine.

NOTRE HISTOIRE

The estate is situated in the heart of the valley of the Loire, a region well-known for its castles and wines. The vineyard stretches between the villages of Saint-Cyr-en-Bourg (village of the AOC* wine Saumur Champigny) and BREZE, better known for being one of the biggest terroirs* for white wine in Val de Loire.

Towards the South of the Loire, these terroirs are exposed to specific climatic conditions. The Loire and Thouet rivers contribute to favourable conditions regarding periods of rain and sunshine, allowing for a wider variety of grapes.





Our white wines come from Chenin grapes. This grape variety helps produce our selection of Saumur dry white wines, which are more or less unctuous depending on the vinification and terroir.

SAUMUR BLANC ELÉGANCE

This wine comes exclusively from Brézé, and this terroir allows us to produce wines with character, dry and fruity wines, and wines with structured tastes.

Our winemaking doesn't involve sulfites, and is raised on its fine lees inside ovoid containers. This wine goes well with fish, seafood in general ...

SAUMUR BLANC LES PERRUCHES

Perruches is the name of an old plot of Chenin grapes within our vineyard (50 years old) that sits atop soil rich in clay and limestone. The plot benefits from south-west exposure.

Part of the vinification process takes place within oak casks, allowing us to produce a white, dry, unctuous and long-keeping wine. This wine can be served as an apéritif, or with fish, white meat, cheese ...

COTEAUX DE SAUMUR

The Chenin grape may be harvested even when it's overripe, and selective picking of grapes with noble rot allows for the making of this sweet wine.

This wine, which can be kept to age over several years, can be served as an apéritif, with foie gras ...



VINS BLANCS



SAUMUR ROUGE AFFINITÉ

The Cabernet Franc, which is cultivated in the village of Brézé, produces a fruity yet elegant red wine that goes well with cheese, cold and grilled meats.

SAUMUR CHAMPIGNY TRADITION

The clay/limestone-rich soils of Saint Cry en Bourg really bring out the best of our Cabernet Franc grapes. This wine is the main vintage of the estate and is vinified without the use of sulfites.

The process is at least a year long and oxygenation is closely monitored to ensure a rich wine with silky and blended tannins. This wine can be kept for 5 to 6 years and goes well with most dishes.

SAUMUR CHAMPIGNY LOGES

This vintage is the result of four plots on the estate aged between 50 and 60 years old. The ripeness of the fruit, together with the vinification process without sulfites, carefully monitored oxygenation and the wine being left to mature for at least a year, ensure a silky mouth with delicate hints of spice. Keeps for 5 to 7 years.

SAUMUR CHAMPIGNY AMBRE

Ambre is a vintage that is the result of only the ripest harvests. Remi is the one who came up with this vintage in 2018 and of course, what better way to name the wine that after his own daughter. The wine is left to mature for 18 months in oak barrels and also in ovoid tanks. This wine can be kept for a few years.



VINS ROUGES



SAUMUR ROSÉ

This dry and fruity rosé, made from Cabernet Franc grapes, goes well as an aperitif and with meals during the summer, or even with dried meats, barbecues, picnics ...



ROSÉ WINES



VIN ROUGE MÉTHODE TRADITIONNELLE

This fruity, dry, yet original wine is the result of years of traditional winemaking methods put in to practice. Can be served as an aperitif or with chocolate dessert / red fruits. Best served when at 6 to 8°C.

CRÉMANT DE LOIRE ROSÉ

The Cabernet franc is a wine with a delightful foam, and thanks to traditional winemaking methods, the result is a fruity and truly elegant wine. Can be served as an aperitif or at the end of a meal, ideally at a temperature of 6 to 8°C.

CRÉMANT DE LOIRE BLANC

A mix of 80% Chenin grapes and 20% Chardonnay, our Crémant is made with respect to traditional methods. The wine is left to age in a cellar, and will surely please you with its fine bubbles and aromas.

EFFERVESCENTS



DG
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