

Domaine de La Guilloterie

Les Loges



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| VINTAGE | 2018 |
| REGION | Loire Valley |
| APPELLATION | Saumur Champigny |
| VARIETAL | 100% Cabernet Franc |
| ALCOHOL | 14.5 % |
| TERROIR | Limestone-clay & chalky "Tuffeau" subsoil. |
| INFO | 50 Ha (123.50 Acres) total vineyard within 120 different plots - 1.28 Ha. (3.08 acres) & 4 plots in St. Cyr en Bourg, devoted to Les Loges. Over 50 year old vines 1 month long maceration & micro-oxygenation in thermo-controlled tanks. 1 year ageing in tronconic concrete small tanks Unfined / Filtered Sustainable Agriculture Practices - HVE 2 , farm certified having high environmental value. |

About the Estate:

Belonging to the DUVEAU Family since 1835 (six generations) and now run by Patrice & Philippe, the Domaine de la GUILLOTIERIE vineyard spreads over 50 hectares (123.5 acres) within 120 plots in Saint-Cyr en Bourg, to the South of the Loire river. The terroir of limestone-clay soil and sub soils called "Tuffeau" make this area extremely propitious for the cultivation and maturation of the Cabernet Franc in particular. The vineyard is conducted under Sustainable Agriculture principles, 100% green covering and also leaves' removing is performed when necessary to reach the best maturity.

Domaine de la GUILLOTIERIE 4 plots of over 50 year old vines - devoted to the Saumur Champigny Les Loges - are located in St. Cyr en Bourg. Guyot simple short pruning & buds' removal. Immediately after the harvesting, a very precise hand selection of the grapes is done on a sorting table, just before the destemming, and then the wine undergoes a 1 month long thermo-regulated maceration in stainless tanks. 12 months aging in tanks. Bottling then typically happens in September of the following year, bottles then aged in Tuffeau underground cellars for 12 more months before being released.

Extremely attentive culture & vinification great and famous Saint-Cyr en Bourg terroir for the Cabernet-Franc and Les Loges old vines - in addition to DUVEAU brothers talent and experience - does deliver a dense, charming and extremely elegant Saumur Champigny.

Tasting Notes:

Round and already opulent nose on red and dark fruits' nose (prunes, blackberries), remaining fresh. Full and round palate on blackcurrant, licorice, and fresh minty notes. Ample and very serious length with round and silky tannins. A Big and Classy Loire!

Food Pairing: Red meats & small games.

Press Review:

"This stylish, single parcel wine is aged in tank to preserve freshness and fruitiness. Acidity and re-berry flavors meld with a hint of pepper and smokiness at the end. Still full of young fruits, the wine will benefit from more aging. " **91 Pts** Roger Voss - Wine Enthusiast Sept. 2020