

## Domaine de La Guilloterie

### Les Perruches



<b>VINTAGE</b>	<b>2018</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Saumur Blanc</b>
<b>VARIETAL</b>	100% Chenin Blanc
<b>ALCOHOL</b>	14 %
<b>TERROIR</b>	Limestone-clay
<b>INFO</b>	<p>50 Ha (123.50 Acres) total vineyard within 120 different plots - 1.46 Ha. (3.62 acres) single plot devoted to Les Perruches. 55 year old vines</p> <p>Harvested Sept. 22nd 2018 - Fermentation in tanks &amp; 450 L. oak tuns. 1 year on lees with stirrings - 330 cs production</p> <p>Unfined / Filtered</p> <p><b>Sustainable Agriculture Practices - HEV 2 - Farm certified having High Environmental Value.</b></p>

#### About the Estate:

Belonging to the DUVEAU Family since 1835 (six generations) and now run by Patrice and his son Remi, 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 & Chenin Blanc. 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 plots devoted to the White Saumur Les Perruches production, are located in St. Cyr en Bourg, close to "Bellevue" lieu-dit. The precise plot is close to a grove, one side of it bordered by a Tuffeau wall, and ending on a plant slope; makes a great plot for biodiversity. It sits south, south-west which optimizes maturity. Fermentation (fully done with no sulfur added) takes place 50% in tanks and 50% in 450L oak tuns from Seguin & Moreau, and is then placed on lees for one year with stirrings. The frequency of stirring depends on the vintage expression and natural richness of the wine. Botting typically happens in September and then is aged in Tuffeau cellars for a few months before being released. Extremely attentive culture & vinification, distinctive terroir, location and old vines, in addition to Patrice DUVEAU talent and experience; perfect recipe to deliver this bright, extraordinary aromatic Saumur.

#### Tasting Notes:

"Concentration. harmony, balance & richness" Patrice Duveau

#### Press Review:

"Partially fermented in oak, this wine is rich and smoothly textured, with sweet and dry honey flavors allied to beautifully rich acidity. The texture and density still give surprising freshness and the end." **Roger Voss 91 Pts "Editor's Choice"** - Wine Enthusiast

2017 Vint. "Expressive, with brioche & marzipan notes framing the core of ginger, Bosc pear & quince flavours. Harmonious & complex, this is really delicious, with an intense mineral streak that makes you reach for another sip." 91 Pts A. Zecevic - W. Spectator

"This generous wine comes from a south-facing single parcel. The rounded character and touches of honey are balanced by a lightly herbal backdrop..." 91 Pts - R. Voss -