

## La GUILLOTIERIE

### Accordance BRUT



<b>VINTAGE</b>	NV
<b>REGION</b>	Loire Valley
<b>APPELLATION</b>	Crémant de Loire
<b>VARIETAL</b>	80% Chenin Blanc 20% Chardonnay
<b>ALCOHOL</b>	12.5%
<b>TERROIR</b>	Limestone clay, north-south hills & East-West exposure hill top.
<b>INFO</b>	4 Ha (9.88 Acres) in Brézé within 6 plots, devoted to Crémant de Loire  Hand harvesting - Soft pressing - full malolactic fermentation - 14 to 18 months storage on laths for maturing before disgorgement  Total Acidity 5.28 - 5.8 Grs. Residual sugar / L.  <b>HEV 3</b> , farm certified having high environmental value.

#### About the Estate:

Belonging to the DUVEAU Family since 1835 (six generations) and now run by Patrice & his son Remi, Domaine de la GUILLOTIERIE spreads over 50 hectares (123.5 acres) within 120 plots in Saint-Cyr en Bourg & Brézé to the South of the Loire river. The full vineyard is conducted under Sustainable Agriculture principles (Certified HEV 3), 100% green covering and also leaves' removing is performed when necessary to reach the best maturity.

Famille DUVEAU started producing some Crémant de Loire 25 years ago with already a distinctive quality, but was a very confidential production, too low in volume for some export. More vines fully devoted to the Crémant have been planted on purpose in Brézé on north-south hills and East-West hill top within 6 plots on less than 10 acres in total. Extremely reputed village and terroir - thanks to stones and few small flint in addition to the limestone-clay, chalky soils - Brézé is giving complexity and perfect balance of structure, freshness and acidity, and fully expressing each grapes' aromatic complexity. Chenin Blanc reveal the elegance, consistence and structure, while the Chardonnay does bring suppleness, improves the finesse, persistence of the bubbles and this incredible length.

Simple guyot cut, base-buds removal and leaves removing if necessary. Hand harvesting in small baskets, slow and soft pressing. Full malolactic fermentation, 14 to 18 months storage and aging on laths for maturing before disgorgement.

Patrice Duveau and Franck are working on this Crémant de Loire Brut since years, wishing a full Expression of the Brézé terroir, the Chenin Blanc characteristics from Saumur, just a touch of Oceanic & mineral Loire notes, with a real length and elegant bubbles' persistence. Released in 2021, the 1st La GUILLOTIERIE "Elegance" Brut is a 18.000 bottles production from 2018 harvest. To discover!

#### Tasting Notes:

Clear brilliant and attractive in color. Bright and superbly elegant nose. Starting on apple, apricot and peach notes, with floral hints, then zest and more freshness on citrus, lime and grapefruits. Extremely full and mineral palate, with light salty notes, Very persistent fresh and citrusy length on lime, keeping till the end, mineral and Oceanic touches.

#### Food Pairing:

Aperitif, dessert, daily pleasure!

#### Press Review:

Soon to come