

Domaine de La Guilloterie

Elégance - Brézé



VINTAGE	2020
REGION	Loire Valley
APPELLATION	Saumur Blanc
VARIETAL	100% Chenin
ALCOHOL	14.5 %
TERROIR	Limestone-clay soil in Brézé Chalky subsoil called "Tuffeau" with few flint.
INFO	50 Ha (123.50 Acres) total vineyard within 120 different plots - 2 Ha. (4.82 acres) & 2 plots in Brézé (Champ-Picard & Clos du Midi), devoted to Saumur Blanc Elégance. 20 to 40 year old Chenin vines Harvesting from Sept. 14th 2020 - Full vinification process without sulfur added. Fermentation & aging on lees in thermo-regulated stainless steel tanks. Unfined - Filtered

Sustainable Agriculture Practices - HVE 3, 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, 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 (certified HEV 3 from 2020 Vintage), 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 Elégance production, are located in Brézé, extremely reputed village and terroir for the Chenin expression and fruitiness, thanks to stones and few flint in addition to the limestone-clay, chalky terroir. Simple guyot cut, base-buds removal and - as for their Red Saumur-vines - leaves removing if necessary. Sorting table and no sulfite added on harvest and full vinification process, perfect cold pressing & settling with oxygenation of the must, cold (15c) vinification and few month ageing process on lees in small thermo-regulated stainless steel tanks.

Extremely attentive culture & vinification great & reputed Chenin Blanc Brézé terroir, in addition to Patrice DUVEAU talent and experience; perfect recipe to deliver this bright and extraordinary aromatic White Saumur.

Tasting Notes:

Matching fruitiness & acidity shining again on this vibrant white Saumur! Nose with pear, citrus, beeswax notes, & the mineral / flinty hints. The palate is deep & so rich, all balanced with a great acidity.

"This fruity wine has great balance between acidity & creamy apple and honey flavors. Citrus & white fruits show well in this enticing wine." Roger Voss **89 Pts** W. Enthusiast

Food Pairing: P. Duveau does suggest sea scallops risotto

Press Review: Soon to come

2019 Vint. "Fruits & acidity shine in this crisp, young wine that has a bright citrus & green-apple character. Vibrant acidity is delicious at the finish." Roger Voss - Wine Enthusiast.

2018 Vint.: "Shows plumpness, with beeswax, yellow apple & cardamom notes, while focused acidity runs throughout, delivering vibrancy. This is nicely balanced & complex, introducing a savory side on the finish." A. Zecevic - 90 Pts Wine Spectator