

Domaine de La Guilloterie

Tradition



VINTAGE	2020
REGION	Loire Valley
APPELLATION	Saumur Champigny
VARIETAL	100% Cabernet Franc
ALCOHOL	14 %
TERROIR	Limestone-clay soil. Chalky subsoil called "Tuffeau".
INFO	50 Ha (123.50 Acres) total vineyard within 120 different plots. 10.5 Ha. (25.30 acres) devoted to Tradition S. Champigny. 10 to 35 year old vines Harvested from Sept. 26th 2020 Full vinification process without sulfer added , and 12 months aging 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) 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 (good drainage of water and quickly warming up). Within the vineyard conducted under Sustainable Agriculture principles & certified HEV 3 from 2020 vintage, 100% green covering and also leaves' removing is performed when necessary.

Immediately after the harvesting, a very precise hand election of the grapes is done on a sorting table, just before the destemming, and then the wine undergoes thermo-regulated maceration in stainless tanks for 14 to 18 days. From the 2018 Vint., full vinification process without sulfer added. 10 to 12 months' aging in tanks & 100% of the Saumur Champigny production is bottled at the estate.

Recently, TASTED Magazine described Domaine de la GUILLOTIERIE Saumur Champigny with words we could not agree with more: *"Wine of a great purity and elegance. Fruity, spicy bouquet with a hint of florality. Round aromas with a touch of tobacco & chocolate. Long-lasting fragrance. Suave & velvety palate. Gentle wine with smooth silky tannins & deep, ripe, generous fruit."*

Tasting Notes:

2020 is a magnificent vintage, considered as the best one for the past 20 years by Patrice Duveau. Perfect weather & optimum maturity, resulting a rich, balanced & "gourmand" wine. Generous, purely fruity & crunchy nose. Fresh, juicy, fruity & silky palate on licorice & black cherries. Bright, flavored & harmonious length.

Press Review:

"Aromas of ripe berries, lemon zest, licorice and leafy herbs. Medium-bodied with fine-grained tannins & a chalky texture. Refined & smooth with delicious spiced red fruit and notes of walnut to close. Impressive lenght & focus with a delicate finish. Drink or hold." **92 Pts** James Suckling

"The Duveau family have produced a ripe wine, rich in spice, perfume & smokiness. Red berries & ripe tannins are present in a wine that will age well." R. Voss **91 Pts** Wine Enthusiast

2019 Vint.: 90 Pts WE - 90 Pts W. Spectator "Savvy Shopper"