

Domaine de La Guilloterie

Élégance



VINTAGE	2015
REGION	Loire Valley
APPELLATION	Saumur Blanc
VARIETAL	100% Chenin
TERROIR	Limestone-clay soil located in Brézé Chalky subsoil called "Tuffeau" with few flint.
INFO	50 Ha (123.50 Acres) total vineyard within 120 different plots - 1.40 Ha. (3.37 acres) devoted to Tradition Sau- mur Blanc Élégance. 20 to 40 year old Chenin vines Fermentation and few months aging on lees in thermo-regulated stainless steel tanks Sustainable Agriculture Practices

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 & 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 Élégance 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. Harvesting is done on purpose with nearly over-ripped grapes (end of Sept. - early Oct. for the 2015 Vintage), Sorting table, 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 terroir, in addition to DUVEAU brothers talent and experience; perfect recipe to deliver this bright and extraordinary aromatic White Saumur.

Tasting Notes:

Brilliant and full aromatic expression of the Chenin Blanc from this rich and amazing 2015 vintage, but remaining crunchy and zesty, with floral and multiple white fruits juices' nose. Superbly ripe palate in perfect harmony with the nose, keeping the great and unique « Elegance » signature and characteristics on white fruits, citrus, anise and flowers, ending balanced with the proper acidity.

Press Review:

"This is very energetic, with fennel, star fruit, yellow apple and quince notes carried by filigreed acidity and backed by racy verbena and mineral accents. A delight." - 91 Pts, JM, Wine Spectator, Web Only 2016