Domaine Guiberteau, Saumur Rouge, Les Chapaudaises, Loire, France ***On Allocation***, 2023

Product code: 6423

PRODUCER PROFILE

Domaine Guiberteau is a prestigious family-owned vineyard nestled in the heart of the Saumur area.

Founded in the early 1900s by Clément Manguin, and expanded by Robert Guiberteau with the acquisition of the iconic Clos des Carmes in 1954, the estate blends rich heritage with exceptional winemaking expertise. Since 1996, under the visionary leadership of Romain Guiberteau, the domaine has embraced a bold commitment to quality over quantity. Guided by the expertise of renowned winemaker Nady Foucault from Clos Rougeard, Domaine Guiberteau has pioneered organic farming practices and proudly achieved official organic certification in 2007. The result is a range of wines crafted with passion, tradition, and sustainable innovation – a true expression of the modern-day Loire Valley terroir.

VITICULTURE

Les Chapaudaises lies in the Bizay terroir, near the village of Épieds, just half a kilometre from the famed Brézé hill. Situated adjacent to Guiberteau's monopole Clos de Guichaux, the vineyard shares the same sandy tuffeau limestone soils that define the area's exceptional quality. The site is planted with both Chenin Blanc and old-vine Cabernet Franc, including a prized parcel of Cabernet Franc dating back to 1948.

WINEMAKING

Harvested, destemmed, and fermented spontaneously using native yeasts in concrete tanks. Following fermentation, the wine was aged for one year in large conical Rousseau oak vats, then spent an additional six months in stainless steel tanks to settle before bottling—preserving purity and structure without fining or filtration.

TASTINGNOTE

Les Chapaudaises from Domaine Guiberteau is a refined and graceful take on Loire Valley Cabernet Franc. It opens with vibrant aromas of redcurrant and cranberry, accented by a subtle touch of graphite, flowing into a silky, medium-bodied palate marked by clarity and finesse.

FOOD MATCHING

Duck breast with a red berry glaze, grilled quail and herb crusted tenderloin.

TECHNICAL DETAILS

Varieties:
Cabernet Franc 100%

Features:
Vegetarian
Vegan
Producer works organically

ABV:
12.5%

Colour:
Red

Oak Ageing
Time: 12 Months
Type: French Oak 225 Litres
% wine oaked: 100
% new oak: 20

Style:
Still wine

Case Size:
6 x 75cl

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