

Domaine Guiberteau, Saumur Blanc, Le Bourg, Loire, France ***On Allocation***, 2022

PRODUCER PROFILE



Founded in the early 1900s by Clément Manguin and expanded by Robert Guiberteau with the iconic acquisition of Clos des Carmes in 1954, this 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, proudly achieving official organic certification in 2007. Experience wines crafted with passion, tradition, and sustainable innovation — a true expression of the Loire Valley terroir. Elevate your portfolio with Domaine Guiberteau, where heritage meets excellence.

VITICULTURE

Vines from Clos des Cârmes, Clos de Guichaux as well as Coteaux de Brézé, some of the vines were planted over 70 years ago

WINEMAKING

Hand-harvested grapes undergo a slow, gentle whole-cluster pressing. Fermentation occurs naturally with indigenous yeasts in 2 to 4-year-old oak barriques, followed by maturation in stainless steel tanks until the spring after harvest.

TASTING NOTE

A concentrated, dense and substantial, textural Saumur with plenty of time on its side. Lemon flavours are underpinned by almond and apple yet have a hint of chili spice and saltine notes.

FOOD MATCHING

Grilled prawns with a touch of chilli and garlic, rich seafood dishes like crab cakes or lobster bisque.

Product code: 6425

AWAITING

BOTTLE

SHOT

TECHNICAL DETAILS

Varieties:

Chenin Blanc 100%

Features:

Organic

ABV: 12.5% **Colour:** White **Style:** Still wine **Case Size:** 6 x 75cl

Type: French Oak Barriques

Oak Ageing

% wine oaked: 100

Time: 12 Months

Order online or email orders@alliancewine.com