

# Saumur Blanc Domaine de Montbrillais

Saumur,



## PRESENTATION

A family estate for three generations, Domaine de Montbrillais is run by Guillaume and Damien Hupon. The grapes come from a selection of very high quality plots (6 ha), with low yields (5 to 6 small bunches per vine) and a very regulated vigour. A high level of ripeness on golden bunches of grapes results in a wine with a beautiful textural richness and aromatic palette.

## THE VINTAGE

HVE from the 2021 vintage.

## LOCATION

The plots are located on the slopes of the Berrie limestone hillock, on very shallow tufa soil, with a south-western exposure. The Berrie hillock has been renowned for generations for the quality of the white Saumur wines produced there.

## IN THE VINEYARD

Monitoring of ripeness by regular berry tasting. Harvesting of grapes with aromatic profiles of ripe to candied fruit.

## WINEMAKING

Gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

## AGEING

Aged on fine lees with regular batonnage (8 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

## VARIETAL

Chenin blanc 100%

Contains sulphites.

## SERVING

Serve slightly chilled (12-13°C).

## VISUAL APPEARANCE

Pale gold colour with silver highlights.

## AT NOSE

Richness nose with notes of ripe fruit (pineapple, candied lemon) and a fine minerality (rubbed flint).

## ON THE PALATE

The attack is round and well balanced by a subtle freshness. Powerful in the mouth. Long and warm finish with fine notes of menthol and liquorice.

## FOOD PAIRINGS

It will accompany aperitifs, mixed salads, shellfish and scallops, fish in sauce or grilled (sea bass in salt crust), poultry with creamy sauces and matured goats' cheeses (Chabichou).



## REVIEWS AND AWARDS



Argent  
"Millésime 2021"  
**Concours des vins du Val de Loire Argent**

