

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

