

FAMILLE GUEGUEN

BOURGOGNE – COTES SALINES

Story

The Gueguen family is based in the hamlet of Préhly, just 4 miles South-West of Chablis. Céline and Frédéric both worked for large wine estates in Chablis for 15 years before setting up their own estate in January 2013. All of their viticultural techniques aim at taking care of the environment and preserving the aromatic complexity of their wines. The 36 hectares of vines are located both in the Chablis vineyard, and in the Auxerrois vineyard a few miles from Chablis. They produce mostly wines from Bourgogne and Chablis appellations.

Farming philosophy : Organic (certification 2023 harvest) / HVE 3 certification since 2018.

« Côtes Salines » meaning *salty slopes* refers to the particularly mineral character found in this wine

Vineyard Information

Grape varieties : 100% chardonnay

Plot Size : 7,5 ha (18,53 acres)

Average age of the vines : 30-35 years

South-West facing

Elevation : 240m (787 ft)

Soils : Kimmeridgian with an upper layer of limestone from the Jurassic

FARMING PRACTICES

- Training method : Double Guyot
- No herbicides
- Working the soil by machine, using grubbers, hoes, tillers and harrows
- Use of organic treatments

Winemaking

- Machine harvested / Destemmed (100%)
- Pneumatic press
- Indigenous yeast
- Alcoholic and malolactic fermentation : temperature-controlled stainless-steel tanks / 15-28 days
- Aging: 10 months in stainless steel tanks / on fine lees
- Fined : Yes (Bentonite)
- Filtration : Yes
- Vegan : Yes

Tasting notes

A subtle nose of white flowers, almond and toast. Raised by a mineral entry on the palate accompanied by citrus aromas. A finish both generous and honeyed with a iodized character.

