

FAMILLE GUEGUEN

CHABLIS 1ER CRU – VOSGROS

Story

The Gueguen family is based in the hamlet of Préhy, 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.

There are two possible origins to « Vosgros » : either a *large valley*, or the " Gros " family who owned land in the valley. Either way, the first « S » is not silent !

Vineyard Information

Grape varieties : 100% Chardonnay

Plot Size : 0,8 ha (1,97 acres)

Average age of the vines : 35-40 years

South-West facing

Elevation : 220m (720 ft)

Soils : Kimmeridgian with a layer of Jurassic clay-limestone soil

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

The nose is fresh and fruity (white and yellow fruits such as peaches).

The palate is very fine and elegant, delicately floral, but also contains a silky fruitiness finished with a long aromatic finish.



Press ratings

91 pts Burghound - 2023 vintage

90 pts Burghound - 2022 vintage

91 pts Wine Enthusiast - 2021 vintage

93 pts Decanter - 2020 vintage