

FAMILLE GUEGUEN

CHABLIS

Story

The Gueguen family is based in the hamlet of Pr hy, just 4 miles South-West of Chablis. C line and Fr d ric 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.

Vineyard Information

Grape varieties : 100% Chardonnay
Plot Size : 11 ha (27,18 acres)
Average age of the vines : 40-45 years
East and South-West facing
Elevation : 200m (655 ft)
Soils : Kimmeridgian- lclay/limestone

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
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Crushed stone and oyster shell offset pretty blossom and white peach in this fresh, lip-smacking Chardonnay. Although slim in profile, it offers plump pear and Mirabelle flavors lifted by a zesty spine of acidity. Vinified with no oak influence, it's a steely, mineral-intense



Press ratings

- 90 pts Wine Spectator – 2022 vintage
- 91 pts Decanter – 2021 vintage
- 93 pts Decanter – 2020 vintage
- 90 pts Wine Enthusiast – 2020 vintage