

FAMILLE GUEGUEN

IRANCY – LES MAZELOTS

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.

Vineyard Information

Grape varieties : 100% Pinot noir
Plot Size : 1,5 Ha (3,70 acres)
Average age of the vines : 55-60 years
South facing
Elevation : 200m (655 ft)
Soils : Clay and marls Jurassic soils

FARMING PRACTICES

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

Winemaking

- Machine harvested / Destemmed (100%)
- Cold pre fermentation : 48-72H
- Indigenous yeast
- Fermentation : Temperature controlled stainless steel tanks. 15-28 days
- Maceration technique : 2 pump-overs per day during 10-12 days
- Pneumatic press
- Aging : 14 months in stainless steel tanks / on fine lees
- Fined : No
- Filtration : No
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Aromas of red fruits (blackcurrant, blackberry) and burnt caramel emerge from this Irancy. Accompanied by a lively palate thanks to the notes of morello cherry and blackcurrant, counterbalanced by light and silky tannins.



Press ratings

87-90 pts Burghound – 2020 vintage