

FAMILLE GUEGUEN

SAINT BRIS SAUVIGNON – CURIOSITÉ DE BOURGOGNE

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.

Saint-Bris is the only appellation in Burgundy authorized to produce Sauvignon Blanc, hence « curiosité »

Vineyard Information

Grape varieties : 100% sauvignon

Plot Size : 2,5 ha (6,17 acres)

Average age of the vines : 30-35 years

North West facing

Elevation : 150m (492 ft)

Soils : Young limestone, Portlandian, with an upper layer of Jurassic 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 : 6 months in stainless-steel tanks / on fine lees
- Fined : Yes (Bentonite)
- Filtration : Yes
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Very aromatic and light nose, citrus notes (lemon, grapefruit), lychee, slightly mineral. Fresh entry on the palate with a fruity balance (exotic fruits, citrus) and minerality (light acidity).

