

DOMAINE GUEGUEN

CHABLIS PREMIER CRU VAUCOUPIN

Story

The Gueguen family is based in the hamlet of Préhy, just 7 km south west of Chablis. The winery was created in January 2013. Céline and Frédéric both worked for large wine estates in Chablis for 15 years before setting up their own domaine. They sincerely plan to respect the tradition and the fragility of the terroir. All of their cultural techniques aim at taking care of the environment and preserving the aromatic complexity of their wines. They are passionate about sharing their knowledge to visitors, and have set up a B&B in their home.

Grape varieties

100% Chardonnay

Terroir

The vineyard is located in the village of Chichée. It is South facing and the soil is Kimmeridgian clay and limestone. The average age of the vines is 40 years.

Winemaking

Mechanical harvest. Direct pressing, cold settling and yeast. Temperature controlled fermentation temperature (16-18 ° C in stainless steel tanks.

Maturing on fine lees from November to mid April.

Collage and filtration before bottling.

The wine matures in 100% stainless steel tanks to preserve freshness and fruitiness of the wine.

Tasting notes

On the nose, complex aroma of citrus with chalky minerality. Grape ripeness was achieved, without any excess of weight or overripe aroma. Finish on the palate is always long, pungent and mineral.

Pairing suggestions

Enjoy it with grilled fish or fish in sauce, grilled white meats or white meats in cream-based sauces.



Press ratings

91 pts Decanter –2019 vintage

90 pts Vinous – 2017 vintage

91 pts Wine Enthusiast –2018 vintage