

# DOMAINE GUEGUEN

## CHABLIS GRAND CRU BLANCHOT

### 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

Chardonnay

### Terroir

Soil : Kimmeridgien, Jurassic, clay and limestone Exposition :  
South east

Altitude : 100-250 m

Average vine age : 45 years old

Average yield : 40 hl/ha

Bougros is 1 of the 7 « climats » of Chablis, it is situated on  
the North West of the appellation

### Winemaking

Direct pressing, cold settling and yeasting. Fermentation at a  
controlled temperature at 60-64°F. Alcoholic and malolactic  
fermentation follow. Ageing on lies from November to July.  
Fining and filtration before bottling. 100% of the wine is aged  
in stainless steel vats to keep all the fruit aromas and flavors  
of the wine.

### Tasting notes

A yellow color with bright reflections with a refined fruity  
nose.

A powerful minerality with aromas of almond and leather as  
well as ripe fruits.

### Pairing suggestions

To drink with salmon, lobster salad or with goat cheese. It will  
also be great with cream-based sauces and grilled fish. You  
can keep it on your cellar for 10 to 15 years. Serve at 50-53°F  
(10 – 12°C)

