

DOMAINE GUEGUEN

SAINT BRIS

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 variety

100% Sauvignon Blanc

Average age of the vines : 28 years

Terroir

The vineyard is located in the village of Saint-Bris le Vineux. It is North- West facing and the soil is Portlandian with an Upper Jurassic layer composed of limestone.

Winemaking

Mechanical harvest. Direct press, cold settling.

Fermentation in stainless-steel tanks at low temperature to develop the flavors.

Aging on fine lees from November to mid April in stainless steel tanks. Total aging : 10 months

Filtration before bottling at the estate.

Tasting notes

With a golden color with green highlights the flattering 2014 vintage expresses notes of white peach and grapefruit citrus types, supported by a lean minerality. This vintage also offers notes of crushed blackcurrant buds.

Enjoy young and fresh. Serve chilled

Pairing suggestions

Seafood, shellfish, fish, sweetbreads, warm goat cheese salad, but also as an aperitif.

