

FAMILLE GUEGUEN

BOURGOGNE ALIGOTÉ- LA VIGNE DE MARIE-LOUISE

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 cultural 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 Bourgogne and Chablis appellations.

Marie-Louise refers to the name of Céline's grandmother who owned and left her these aligoté parcelles.

Farming philosophy : Organic (certification for the 2023 harvest) / HVE 3 certification since 2018.

Vineyard Information

Grape varieties : 100% Aligoté Vert

Plot Size : 5ha (12.4 acres) in Saint Bris le Vineux

Average age of the vines : 30 years but a hectare of vines were planted in 1959 by Céline's grandparents (65 years old)

Northwest exposure

Soils : clay-limestone from the Portlandian stage, with an upper layer of Jurassic limestone

FARMING PRACTICES

- Training method : Guyot simple
- No herbicides
- Mechanical working of the soils
- Use of organic treatments

Winemaking

- Mechanical harvest / Destemmed (100%)
- Pneumatic press
- Indigenous yeast
- Alcoholic and malolactic fermentation : temperature-controlled stainless-steel tanks / 6-16 weeks at 18-20°C (64,5 to 68°F)
- Aging : 10 months in stainless-steel tanks / on fine lees
- Fined : Yes (Bentonite)
- Filtration : Yes kieselghur
- SO2 Total :
- Vegan :

Tasting notes

Comprised of ripe citrus, green apple and a pretty range of spice nuances, especially anise. There is fine volume to the plump but energetic middleweight flavors that display solid length on the saliva-inducing and equally refreshing finish.

