

FAMILLE GUEGUEN

CHABLIS 1^{ER} CRU VAILLONS

BURGUNDY

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.

Vineyard Information

Grape varieties : 100% Chardonnay

Plot Size : 0,25 ha (0,61 acres)

Average age of the vines : 40-45 years

South-East facing

Elevation : 180m (590 ft)

Soils : Clay-limestone from the Kimmeridgian

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 : Stainless steel tanks 15-28 days
- Aging : 10 months in stainless steel tanks / on fine lees
- Fined : Yes (Bentonite)
- Filtration : Yes
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Nose of pear and almond. Medium-bodied wine showing terrific harmony and length, with a mineral element lingering



Press ratings

91pts Burghound - 2023 vintage

90-93pts Burghound - 2021 vintage