

# FAMILLE GUEGUEN

## CHABLIS 1<sup>ER</sup> CRU FOURCHAUME

### 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 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  
West and South-West facing  
Elevation : 155m (500ft)  
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 combines notes of apple, pear and acacia blossom. A vibrant medium-bodied wine, with a great balance and a lovely lemon and mineral finish.



### Press ratings

90-92pts *Burghound* – 2021 vintage

93pts *Decanter* – 2021 vintage