

FAMILLE GUEGUEN

CHABLIS 1^{ER} CRU – VAUCOUPIN

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.

There are two potential origins to « Vaucoupin » : either the *cut valley* (possibly divided between several owners), or the Valley owned by the Copin family.

Vineyard Information

Grape varieties : 100% Chardonnay
Plot Size : 0,25 ha (0,61 acres)
Average age of the vines : 45-50 years
South facing
Elevation : 220m (720 ft)
Soils : Kimmeridgian with a layer of Jurassic clay-limestone soil

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

A mineral nose with almond and iodine aromas. Then a palate with a light acidity and a great complexity between dried fruits and persistent minerality.



Press ratings

90-93pts Burghound – 2021 vintage

90-93pts Burghound – 2020 vintage

91 pts Wine Enthusiast – 2020 vintage

94pts Wine Spectator – 2019 vintage