

FAMILLE GUEGUEN

BOURGOGNE – LA VIGNE D'ÉMILE

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 wines from Bourgogne and Chablis appellations.

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

Vineyard Information

Grape varieties : 100% Pinot noir
Plot Size : 1,5 ha (3,70 acres)
Average age of the vines : 30-35 years
South-East facing
Elevation : 150m (490 ft)
Soils : Clay and marls with an upper layer of Jurassic soil

FARMING PRACTICES

- Training method : Single Guyot
- No herbicides
- Working the soil by machine, using grubbers, hoes, tillers and harrows
- Use of organic treatments

Winemaking

- Hand harvested / Destemmed (100%)
- Cold pre fermentation : 48-72h
- Indigenous yeast
- Fermentation : temperature-controlled stainless-steel tanks 15-28 days
- Maceration technique : 2 pump-overs per day during 10-12 days
- Pneumatic press
- Aging : 14 months in stainless-steel tanks / on fine lees
- Fined : No
- Filtration : No
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Intense nose of cooked red fruits (cherry, blackcurrant), wild fruits (blueberry), oak and a touch of cold tobacco. Flavors of blackcurrant buds on the palate. Herbaceous and oaky notes on the finish with moderate and soft tannins.

