

FAMILLE GUEGUEN

CHABLIS GRAND CRU – LES PREUSES

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.

Its name, "Les Preuses" comes from the word "pierreuse", due to its location near an ancient Roman road.

Vineyard Information

Grape varieties : 100% Chardonnay

Average age of the vines : 40-45 years

South facing

Elevation : 200m (655 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 : temperature-controlled-stainless-steel tanks / 15-28 days
- Aging : 12 months in stainless-steel tanks / on fine lees
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

An elegant nose, assertive, with notes of white flowers, citrus and white fruits (pear, peach). On the palate, this wine is very fine, the acidity balanced and the mineral finish, purely Chablisian.



Press ratings

93 pts – Wine Enthusiast – 2020 vintage
Cellar Selection

90-92 pts – Burghound – 2020 vintage