



GUEGUEN CHABLIS 1ER CRU VOSGROS

SKU: FRDGCVO

Domaine Gueguen is widely regarded as an up-and-coming star of the region. Céline and Frédéric Gueguen both worked for large wine estates in Chablis for 15 years before setting up their own domaine which today consists of 35 parcels of vines spread across 23 hectares.

The winery was established in 2013 in the hamlet of Préhy, just 7 km southwest of Chablis itself.

From a lesser known 1er Cru in the southern sector of Chablis with typical limestone and Kimmeridgian soil and ideal southwest exposure. Céline and Frédéric use organic practices in the vineyard, tending each vine by hand and working with low yields to drive quality and concentration.

The juice is extracted by direct pressing, followed by cold settling. The alcoholic and malolactic fermentations occur at a controlled temperature of 16 to 18 degrees in the tank. The wine is then aged on fine lees for a year with light fining and filtration before bottling.

Grape: Chardonnay

Tasting Note: The wine displays attractive aromas of grapefruit and nougat with a touch of oyster shell allied to a lovely creamy texture and refined long finish.

Food Match: Perfect with chicken salad or grilled seabass.

Awards: Vinous Neal Martin: 92/100
Burghound: 90

Closure: Natural Cork

Farming Practices: Contains Sulfites

