



“ Complex and enticing with rich flavours of ripe citrus fruit, white peach, underscored by the unmistakable minerality of Chablis. ”

DOMAINE GUEGUEN – CHABLIS PREMIER CRU VAUCOUPIN

Between the Auxerrois and Chablisien vineyards, the estate of Céline and Frédéric Gueguen is made up of 23 hectares of vines in the villages of Chablis, Chichée, la Chapelle Vaupelteigne, Saint-Bris and Irancy. Céline comes from a family of vine-growers. After working for her father Jean-Marc Brocard on his estate for 13 years, Céline & Frédéric decided in 2013 to go it alone and create their own wines.

Made up of 35 separate parcels, Domaine Gueguen vineyards enjoy both a great complexity and incredible richness. To preserve their environment, the vineyards are carefully managed. Limiting yields is a given, and the vines have been cultivated using organic methods for many years. The domain carries out harvesting in small crates followed by rigorous sorting, and pays close attention to detail at every stage of the process. The property, a 19th-century building has a wonderful view over to Chablis hill. This is the magical setting in which Céline & Frédéric love to welcome visitors to present the passion for their land in the form of their terroir-driven, expressive wines.



The Vineyard

Demanding climate, limestone soil with multiple nuances, various valleys that offer contrasting micro-climates, Chablis and Auxerrois Vineyard is a mosaic of terroirs. The diversity of plots is a challenge. The balance between soil and micro-climate differs everywhere. It is critical to understand what happens in the vineyard, where terroir comes to life, by observing the wine and bringing all needed care to help the grapes ripen. Ripeness is essential to transfer the terroir to the glass. The soil is ploughed to encourage the vines to extend their roots more deeply and therefore better express the typicity of the terroir.



Haute Valeur Environnementale (HVE)

Certified under “Haute Valeur Environnementale” program. France’s commitment to producing award-winning wines that reflect her landscapes & climate has driven the country’s wine industry to become a world leader in sustainability. Sustainability is considered key to the on-going success of the industry as it preserves the quality of Burgundy’s natural resources to enable the continued production of top-quality wine for generations to come. The program provides a framework to improve companies’ performances in terms of environment, social, and economic sustainability, in both the vineyard & winery. Members of the program must adhere to best practice and all wine must be produced under independently-audited schemes. Energy conservation and waste reduction initiatives are an integral part of this program.





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SKU:	827380
Region:	Bourgogne/Chablis
Classification:	Chablis Premier Cru AOC
Vintage:	2018
Grapes:	100% Chardonnay
Vineyard:	Single vineyard in Chichée with 40-year old vines
Soil Composition:	Kimmeridgian soil, mix of limestone and clay
Vineyard Training:	Double Guyot
Density/Yeild:	40 hl/ ha, 5,800 vines per hectare
Fermentation:	Spontaneous with natural yeasts, temperature controlled
Aging:	Twelve months on fine lees in stainless steel
Alcohol:	12.5%
Residual Sugar:	1.0 g/l
PH:	3.25 g/l
TA:	4.6 g/l
Free SO2:	25mg/l
Total SO2:	90mg/l

Tasting Note:

The nose is fruity, elegant and slightly unctuous. It reveals notes of ripe lemon, ripe clementine along with slight hints of yellow plum as well as a subtle hint of zests. The palate is fruity, fresh, well-balanced, well-built, racy and offers a beautiful acid frame, a beautiful suavity, elegance, and straight forward.

Pairing suggestion:

Seafood platters, fish in cream sauce, grilled seabass, salmon tartare, grilled white meats in cream sauce.