



Céline and Frédéric Gueguen, of Domaine Céline et Frédéric Gueguen. COURTESY E&V | PHOTO: SEBASTIEN BOULARD

DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

Bourgogne

Coteaux bourguignons, White

VINES

TERROIR

Portlandian soil, composed of limestone

LOCATION

Village of Saint-Bris le Vineux, north west exposure

IN THE VINEYARD

We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environmental Value certification -HVE-.

Age of vines: 80 ans

VINIFICATION & MATURING

Yield: 50 hL/ha

- Mechanical harvest
- Direct pressing, cold settling, natural yeast, controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April
- Collage and filtration before bottling
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine -about 10 months-
- Bottled by us at the Estate.

Alcohol content : 11.5 % vol.

SERVING & TASTING

White color, the grape variety sacy releases the pleasant scent of white flowers and green apples. Gives an elegant light dry very fresh wine, and character, with good acidity, low alcohol

Ageing potential : 2 to 3 years - **Serving :** 10-12°C

purity imposes delicacies, but soft texture, such as fish pies. You can also serve it as an aperitif with meats, cheeses, ham.

SPECIFICATIONS

Does not contain egg or egg products - Does not contain milk or milk-based products



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VINS DE
BOURGOGNE