



DOMAINE GUEGUEN CHABLIS 37.5CL

£16.50

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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 now under organic conversion. The winery was established in 2013 in the hamlet of Préhy, just 7 km South-West of Chablis itself.

The region of Chablis rests on distinctive Kimmeridian soil dating back to the Jurassic

ages. The vines for this wine are located in the villages of Chichée and Préhy on clay-limestone soil. 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 tank. The wine is then aged on fine lees for a year with light fining and filtration before bottling.

Tasting Note: Graceful, elegant white with notes of citrus and hawthorn moving to broader hints of yellow plum. Excellent weight and concentration for this level, finishing dry with stony minerality.

Food Match: Ideal as an aperitif, with green salad or ceviche

