

CÉLINE & FRÉDÉRIS

CHABLIS

GRAND CRU BOUGROS

gueguen





Céline and Frederic Gueguen, of Domaine Céline et Frederic Gueguen. COURTESY BIVE | PHOTO

DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

Chablis Grand Cru Bougros White

VINES

TERROIR

The Grand Cru Bougros reputation is due to the Kimmeridgian limestone soil.

LOCATION

The Grand Cru Bougros is located at the north-western tip of the Grands Crus, on a marked slope facing south-east.

IN THE VINEYARD

The vines are 45 years old and give 55 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environnemental Value certification -HVE-.

VINIFICATION & MATURING

THE VINTAGE

The vintage 2019 is the result of a sunny weather, which illustrate the Chablis freshness.

- · Manual harvesting
- Direct pressing, cold settling. Natural yeasts. Fermentation at controlled temperature -16-18°C-
- Total alcoholic and malolactic fermentation
- Aged on fine lees from November to mid-April
- · Fining and filtration before bottling.
- Temperature control allows fermentation to be carried out at low temperature in order to develop all the aromas. The wine is aged in 100% stainless steel tanks to preserve its freshness and fruitiness
- Bottled by us at the Domaine.

Medals: 95 pts Wine Enthusiast, October 2020

Alcohol content: 12.5 % vol.

SERVING & TASTING

A brilliant yellow colour. Elegant, assertive nose of white flowers and citrus fruit. On the palate, a structured wine, well balanced between minerality and acidity, with almond flavours. A fine and well-balanced wine.

Ageing potential: Over 15 years - Serving: To be served between 10°C and 12°C.

Enjoy it with fish, seafood, poultry and creamed or grilled white meat, lobster salad, mature goat's cheese.

SPECIFICATIONS

Other labels: Vegan

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

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