



Céline and Frédéric Gueguen, of Domaine Céline et Frédéric Gueguen. COURTESY RIVE | PHOTO: SEBASTIEN BOULARD

DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

Bourgogne
Côtes Salines, White

VINES

TERROIR

The vineyards are established on a limestone soil dating from the Late Jurassic. The small oysters and fossils inside this soil make the minerality and the salinity of this wine.

LOCATION

Our grapes are growing in Préhy, south-east exposure.

IN THE VINEYARD

The vines are 35 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 Environmental Value certification -HVE-.

VINIFICATION & MATURING

- 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.

SERVING & TASTING

With a clear and brilliant yellow color, a fine and very fruity nose reminiscent of white-fleshed fruits and citrus fruits. The palate is supple and surprises with its freshness. We find the fruit and a beautiful liveliness which prolongs the aromas.

Serving : 10 - 12 ° C.

To be enjoyed as an aperitif, with oysters, a seafood salad, Burgundy snails, or even with fresh goat cheese.

SPECIFICATIONS

No sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products

