



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

# DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

Bourgogne

Rosé

## VINES

### TERROIR

The vineyards are based on a Portlandian soil, a layer of Upper Jurassic composed of limestone.

### LOCATION

The grapes are growing in the village of Saint-Bris le Vineux, with a 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:** 25 ans

## VINIFICATION & MATURING

**Yield:** 40 hL/ha

- Mechanical harvest
- Natural yeast
- Direct pressing, cold settling . 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
- Bottled by us at the Estate.

**Alcohol content :** 12 % vol.

## SERVING & TASTING

Pale rosé, bright pale-pink color, express scents of flowers, almonds and toast. In the mouth has great minerality bring out the character of our soil, then finish with flavors of cherries.

**Ageing potential :** Enjoy all year long, 2 to 3 years - **Serving :** 8-10°C.

Enjoy it with grilled sea bass with langoustines with paprika spicy dishes barbecue Epoisses.

## SPECIFICATIONS

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



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VINS DE  
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