



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

DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

Chablis

Cuvée 1975, White

VINES

TERROIR

Kimmeridgian clay and limestone soil. The vines were planted in 1975, they are 45 years old.

LOCATION

The vines are situated in the villages of Chichée and Préhy, with a south exposure.

IN THE VINEYARD

The management in the vineyard is ecological, based on respect of earth.

Age of vines: 45 ans

VINIFICATION & MATURING

- Natural yeast
- Direct pressing, cold settling. Controlled fermentation temperature -16-18°C- in the tank
- Alcoholic fermentation and malolactic completed
- Aged on fine lees from November to April
- Collage and filtration before bottling
- Bottled by us at the Estate.

Wine Enthusiast : Chablis 2018 Cuvée 1975 - 92 pts

Alcohol content : 12.5 % vol.

SERVING & TASTING

Our Chablis Cuvée 1975 is a unique selection.

1975 being the year of birth of Céline, Frédéric and our dear Chablis vines. This cuvée is very close to our hearts and offers us aromas of great complexity.

A brilliant yellow color, a fine and very fruity nose reminiscent of white-fleshed fruits and citrus fruits. Round and mineral on the palate, it gives us a beautiful length.

Ageing potential : 5 years, 5 to 10 years - **Serving :** 10 – 12°C.

To enjoy with a salmon dish, white fish, Burgundy snails, or goat cheese.

SPECIFICATIONS

Other labels : Vegan

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

