

CÉLINE & FRÉDÉRIC GUEGUEN CHABLIS

100% un-oaked Chardonnay. Pale gold color. Directly extracted from the fruit, it has powerful fruit expression and rich aromatic variety. Intense nose with hints of ripe white fruit and flowers. Aromatic richness and freshness in the palate. Lingering fruit finish. An elegant Chardonnay that displays all the minerality typical of Chablis. Enjoy it with fish, white meats or goat cheeses.

In the village of Chichée, near Dijon, in the heights of the Yonne in Burgundy, the vineyard consists of 56 acres of vines in more than 35 different plots in very varied terroirs. The diversity between soil and microclimate is very different between the parcels and particularly visible at harvest time where several weeks separate the first parcels harvested from the last. Plowing in the vineyards helps to activate the organic and microbial life of the soil, and promotes root development of the vine so that the wine is enriched with the Kimmeridgian terroir. They practice partial grassing on certain plots, use natural fertilizers and treatments against diseases, and only intervene when the development of disease risks damaging the quality of the grapes. The objective is to integrate the vine into its environment and limit interventions likely to have a negative impact on the environment. The vineyards are on shallow limestone clay soils that are perfectly suited to a naturally limited production. Southeast exposure. The vines have an average age of 40 years. The wines are vinified in stainless steel vats or enameled steel; the only intervention is to control the temperatures during the phases of alcoholic and malolactic fermentation. The quality of the wine is mainly in the vineyard.

Frédéric and Céline started their own domain in 2013. Frederic grew up among the Chardonnay vines, and has the native love of minerality. He had spent the preceding fifteen years working firstly at Domaine Durup, then at Domaine Jean-Marc Brocard as the vineyard manager. Céline had worked in the marketing and administrative side of her father's business. Frédéric has a particular talent for coaxing the very best from his vines. The estate is tiny, but the care they lavishes on each vine is unparalleled. They use no oak, aiming for a stoniness and clarity they believe should define the best Chablis. This wine's straitened richness comes only from the grape and limited batonnage or lees stirring. Crisp, dry and true to terroir. Together Céline and Frédéric create graceful and crystalline wines.

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Tasting Note:

CÉLINE & FRÉDÉRIC GUEGUEN CHABLIS

100% Chardonnay. Intense aromas of ripe white fruit & flowers; elegant minerality; aromatic & fresh with a lingering fruit finish.

Shelf Talker:

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100% un-oaked Chardonnay. Pale gold color. Powerful fruit expression & rich aromatic variety. Intense nose with hints of ripe white fruit & flowers. Fresh with a lingering fruit finish. An elegant Chardonnay that displays all the minerality typical of Chablis. Enjoy it with fish, white meats or goat cheeses.



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