

Domaine Guillot-Broux

Maison Guillot-Broux Vin de France Chardonnay

ABOUT THE ESTATE

- Elevating the wines of the Mâcon, the Guillot family has been a champion of organic winemaking and single vineyard wine production for nearly 70 years.
- Jean-Gérard Guillot founded Domaine Guillot-Broux in 1978 and was at the helm until his death in 2008. His sons Emmanuel and Patrice carry on his legacy.
- Organic farming was established in 1954 with the estate receiving certification in 1991.
- Specific terroirs from the villages of Cruzille, Gréville, and Chardonnay are highlighted, showcasing the diversity in climate and nature that this region has to offer.
- These wines are some of the best in the Mâcon and easily stand toe-to-toe qualitatively with their neighbors to the north.

APPELLATION

Vin de France

SUB-REGION

Mâcon

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic (Ecocert)

SOIL

Limestone

VINEYARDS & VITICULTURE

As a result of severe crop loss in the 2021 vintage, barrels were at risk of being left empty, which is not good for sanitation or the health of the wood. Since each barrel is used over ten years, maintaining their integrity was of the utmost importance. Emmanuel made the choice to buy vineyards in Languedoc (sites are in organic conversion with certification in 2023), had a partner make the wine, and brought it to Burgundy to age and bottle at the Guillot-Broux estate.

HARVEST & VINIFICATION

Aged on the lees from the 2020 domaine wines, imparting the house style and allowing Emmanuel to control the yeast. Tonneliere de Mercurey barrels.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

