

Gouffier

Mercurey Rouge La Charmée

ABOUT THE ESTATE

- The Gouffier estate has been in existence for nearly 200 years, albeit under a variety of names.
- After working with Jerome Gouffier off and on since childhood, Frédéric Gueugneau assumed control of the estate in 2011 after Gouffier's death. He now works with partner Benoit Pagot.
- Frédéric drew from his experience at La Chablisienne to improve the property, also instituting organic farming practices.
- All these Côte Chalonnaise expressions are aged in wood from Doreau Tonneliers, and every effort is made to ensure the perfect match between barrel and wine.
- The attention to detail is apparent throughout the portfolio, as Frédéric and Benoit bring a level of perfectionism to each of their cuvées.

APPELLATION

Mercurey

SUB-REGION

Côte Chalonnaise

GRAPE VARIETY

100% Pinot Noir

FARMING

Organic, HVE

SOIL

Ochre loam

VINEYARDS & VITICULTURE

From a 0.80 hectare plot facing due east. Guyot Poussard pruning.

HARVEST & VINIFICATION

Harvested by hand. Cold soak pre-fermentation. Fermented with native yeast. This cuvée is vinified with 30% whole cluster, in 228 L barrels (30% new). Aged 12 months in barrique. No filtration. The barrels are made from one cooper: Doreau of Cognac. The wood comes from the local Fontaine forest.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL

