

## Gouffier

### Mercurey 1er Cru Clos l'Eveque

#### 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 1er Cru

#### SUB-REGION

Côte Chalonnaise

#### GRAPE VARIETY

100% Pinot Noir

#### FARMING

Organic, HVE

#### SOIL

Limestone and clay

#### VINEYARDS & VITICULTURE

From a 0.81 hectare plot. Guyot Poussard pruning.

#### HARVEST & VINIFICATION

Harvested by hand. Vinified in 228L barrels with native yeast. Full malolactic fermentation. The barrels are made from one Cooper: Doreau of Cognac. The wood comes from the forests in central France.

#### ALCOHOL BY VOLUME

13.5

#### PACK SIZE

12x750mL

