

Gouffier

Rully Blanc 1er Cru La Fosse

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

Rully Blanc 1er Cru

SUB-REGION

Côte Chalonnaise

GRAPE VARIETY

100% Chardonnay

FARMING

Organic, HVE

SOIL

Limestone marl

VINEYARDS & VITICULTURE

From an east-facing plot. Guyot Poussard pruning.

HARVEST & VINIFICATION

Harvested by hand. Vinified in 228L barrels with native yeast. Aged 12 months in the same barrels. Full malolactic fermentation. The barrels are made from one Cooper: Doreau of Cognac. The wood comes from the Vosges and Nièvre forests.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

