

Gouffier

Mercurey Rouge Les Murgers

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

Silt, limestone and clay

VINEYARDS & VITICULTURE

The "Les Murgers" name comes from the old stone huts built to shelter vine growers in bad weather. The vineyards are worked organically and are plowed.

HARVEST & VINIFICATION

Harvested by hand. The grapes are destemmed and go through cold soak prior to fermentation with native yeast. This wine is vinified and aged entirely in 228 L barrels, of which 30% are new. The barrels are made from one Cooper: Doreau of Cognac. The wood comes from local Fontaines forests.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

