

## Gouffier Rully Rouge Meix de Pellerey

### 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

### SUB-REGION

Côte Chalonnaise

### GRAPE VARIETY

100% Pinot Noir

### FARMING

Organic, HVE

### SOIL

Limestone and loam

### VINEYARDS & VITICULTURE

Eastern exposition. Organic work in the vineyards with plowing.

### HARVEST & VINIFICATION

Hand harvested. Cold soak prior to fermentation. Vinified with 20% whole cluster in 228 L barrels (33% new). Native yeast. Aged 12 months. No filtration. 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

