

DOMAINE GUEUGNON-RÉMOND-2019 MÂCON-PRISSÉ



ORIGIN BURGUNDY

APPELLATION Mâcon-Prissé

VARIETALS 100% CHARDONNAY

VINEYARD

14-HECTARE ESTATE +/- 35-YEAR-OLD VINES DENSITY: 7,500 VINES/HA ELEVATION: 310M

SOILS

CLAY LIMESTONE SOILS WITH SOUTHERN EXPOSURE

FARMING SUSTAINABLY FARMED

WINEMAKING

MECHANICAL HARVESTING, THEN PLACED IN TEMPERATURE CONTROLLED STAINLESS-STEEL VATS AGED BY REMAINING ON LEES UNTIL BOTTLING IN APRIL

TECHNICAL INFO. 13.5% ALC. |

ESTATE

Domaine Gueugnon-Remond is a small family estate of 14 high-quality hectares of vineyards concentrated on a 6km radius around Charnay-Les-Mâcon. Established in 1980 and run by second-generation winegrowers Véronique and Jean-Christophe Rémond since 1997. They immediately decided to practice sustainable wine growing when they took over. Bringing out the very core of the terroir, they are constantly looking for the purity of the fruit and the mature expression of the Chardonnay. Now, with their second generation of winemakers slowly coming to take over, the 14-hectare vineyard represents the perfect balance of traditional winemaking and representation of the soil.

TERROIR

These 35-year-old Chardonnay vines are planted in a clay-limestone soil with a southern-sun exposure and are managed with sustainable farming practices only.

ABOUT THE WINE MAKING & PROFILE

This wine is made from vines of an average age of 20 years old, mostly on clay limestone soils. HVE3 certified (High environmental value certificate) the wine is traditional vinified by mechanical harvesting, thermal controls fermentation vats. After harvesting, the fruits are places into temperature controlled stainless steel vats for both maceration and fermentation. When the process is complete, the juice remains on lees until bottling in April.

DOMAINE GUEUGNON RÉMOND Mâcon Prissé 2019 has beautiful aromas of apple, lemon, white flowers and hints of crushed stones. The palate is framed by a lovely combination of minerality and bright acidity straight through the finish.

FOOD PAIRING

The wine goes well with white meats, shellfish, vegetarian dishes and pasta.

REVIEWS

2019 - INTERNATIONAL WINE REPORT - 91 POINTS