

COTEAUX BOURGUIGNONS

The grape sacy was cultivated in all Burgundy, nowadays, this grape NOW, is missing. Only few hectares are existing. Coteaux Bourguignons wines offer excellent value for money, and as such, represent a simple and natural gateway into the world of Bourgogne wines



White color, the grape variety sacy releases the pleasant scent of white flowers and green apples. Gives an elegant light dry very fresh wine, and character, with good acidity, low alcohol (11 ° to 12 °)



Serving suggestions: purity imposes delicacies, but soft texture, such as fish pies. You can also serve it as an aperitif with meats, cheeses, ham.



Keep 1 to 3 years. To be enjoyed young and fresh.
 Serve at 10-12 ° C

- Grape variety :** 100% SACY
- Origin & Exposure :** Saint-Bris, North-West Exposure
- Soil :** Portlandien, layer Upper Jurassic composed of limestone
- Age of Vines :** 50 years
- Density of plantation :** 7 800 vines per Hectare
- Pruning :** Guyot simple
- Yields :** 50 hl/ha
- Culture :** Ecological, based on respect for the earth

WINE MAKING

- Mechanical harvest
- Direct pressing, cold settling and yeast. Controlled fermentation temperature (16-18 ° C) for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April.
- Collage and filtration before bottling.
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine (about 10 months).
- Bottled by us at the Estate
- Alcohol : 11,5 %

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