

Domaine Jean Gouley, Petit Chablis 2018



Wet stone, mineral nose through to a dry mouthwatering palate with apricot hints and a cleansing, saline finish. Nothing 'petit' about this!

Producer Note

Domaine Jean Gouley was formed in 1986 by Jean Gouley and is now run by his son Philippe. The family own 4.5 hectares in the Premier Cru districts which are the heart and soul of the Domaine. They own approximately 18 hectares in total and produce around 11,000 cases a year. In 1991, the domain became one of the very first certified organic producers in Chablis. All of the vineyards are farmed organically and the wines are produced with restricted use of sulphur. Philippe believes the organic farming methods permit an expressive and sustainable soil. Their wines are mineral, pure and lively.

Vintage

2018 is being hailed as an excellent vintage in Burgundy, with Chablis being no exception. The summer saw a long, hot growing period which ensured the vineyards remained healthy. The fruit is concentrated in varietal characteristics and the resulting wines are slightly lower in acidity.

Vineyard

Philippe Gouley believes in the ethos of organic farming along with that of minimal intervention; all of his vineyards are farmed organically. The vineyard is situated on the left bank of the River Serein, where the vines are planted with an easterly orientation at an average altitude of 210 metres. The double Guyot trained vines are between 25 to 30 years old and are grown in Kimmeridgian soils, which are rich in clay and limestone with fossilised seashells. There is also the presence of Cailloux, large pebbles which help to promote ripening by absorbing the heat of the day and then radiating it at night. The vines are planted to a density of 5,700 vines per hectare and yields are kept to a maximum of 60 hectolitres per hectare. Philippe believes in highlighting terroir and he produces his wines in an unoaked style, allowing them to reveal the purity, minerality and vitality of the soil.

Winemaking

The grapes were harvested at optimum maturity and were fermented in temperature controlled stainless steel vats using organic principles and natural yeasts. The wine was left on its lees to impart more texture and body. Made in an unoaked style, to retain the purity of fruit and to let the characteristics of the terroir shine through. A restricted use of sulphur was used during the vinification and the wine was lightly filtered, prior to bottling.

Tasting Note

A refreshing and clean Petit Chablis with lemony notes on the crisp, mineral and dry palate, through to a mouthwatering finish. This is made in a fuller style with longer ageing on the lees to give weight... nothing 'petit' about this wine!

Grape

Chardonnay 100%



Winemaker:	Philippe Gouley
Region:	Burgundy
Sub region:	Petit Chablis
Country:	France
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	0
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	Yes/No
Product Code:	4357918A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Nomacorc