

Gouffier 'Rabourcé', Rully 1er Cru 2016



Awards

Highly Commended, Wine Merchant, 2018

Layers of flavours of dried apricot and tangerines over a textured mineral background, long and beautifully fresh.

Producer Note

Gouffier owns five and a half hectares of vineyard in the villages of Fontaines and Mercurey in Côte Chalonnaise. Historically it was run by the Gouffier family for generations until Jerome Gouffier handed over the reins to his close friend Frédéric Gueugneau, formerly at La Chablisienne. Since 2011, Frédéric and oenologist Benoît Pagot have brought about a new style of winemaking. They follow an organic philosophy to create wines that are modern and approachable, but with all the style and panache of good Burgundy. They have created a collection of wines of outstanding originality, verve and spirit.

Vintage

2016 was a challenging vintage with spells of hail, frost and mildew. However, warm weather throughout the latter part of the growing cycle resulted in a harvest which winemaker Frédéric has called a classic vintage, with the wines showing a good balance between sugar and acidity.

Vineyard

The vines are grown in the 1er Cru vineyard of Rabourcé, in AOC Rully, a northern commune of the Côte Chalonnaise. The soils are limestone which imparts elegance to the wine. The climate is continental, with warm summers, cold winters and excellent diurnal temperature differences. The vineyard is cultivated using organic preparations and the use of chemical herbicides is strictly prohibited. The double Guyot trained vines are carefully managed between the spring and summer months to ensure optimal conditions for healthy, mature grapes at harvest time; with strict debudding, leaf thinning and ploughing of the soil.

Winemaking

The Chardonnay grapes were hand-picked at optimum maturity and carefully selected in the cellar. The grapes were very delicately transferred via a conveyor belt directly to French oak barrels of 228 to 400 litres, of which 25% were new, in order to preserve the mineral character. Fermentation took place in the barrels and aged for 12 months in barrel with regular bâtonnage to impart texture and complexity. Working in partnership with their cooper based in Cognac, since the 2013 vintage Gouffier has been experimenting with using oak from the state forests of Fontaine, just a few miles from the vines, endeavouring to stay true to the local terroir.

Tasting Note

Layers of flavour showing a beautiful purity of fruit complemented by an opulent mouthfeel.

Grape

Chardonnay 100%



Winemaker:	Frédéric Gueugneau
Region:	Burgundy
Subregion:	Rully 1er Cru
Country:	France
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	0.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	4384316A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam