

# DOMAINE GOUFFIER

(MERCUREY, CÔTE CHALONNAISE, FRANCE)

[www.gouffier.fr](http://www.gouffier.fr)



Founded in the middle of the XIXth century by Charles de Saint-Rapt, Domaine Gouffier is located in Fontaines, a small village known for water in a wine region just next to Mercurey and Rully. Gouffier owns five and a half hectares of vineyard in the villages of Fontaines and Mercurey in Côte Chalonnaise.

In the 1950's, Madeleine Gouffier extended the vineyards in Mercurey. Her son, Jérôme Gouffier, shipyard engineer, inherited the property in 1993 and developed sales in bottles. Since 2012, Gouffier family's neighbor Frédéric Gueugneau is writing a new chapter of this historical wine estate in Côte Chalonnaise, adding a craft wine merchant activity. Gouffier vinifies now a patchwork of 22 cuvées that embody all the diversity of terroirs from Côte Chalonnaise: Bouzeron, Rully, Mercurey, Givry and Montagny.

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.

Recent vintages of Gouffier have reflected the intelligent approach of infusion, demonstrating perfect balance, a flawless integration of ageing, resulting in wines of energy and precision which have garnered attention and accolades in France.

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## Gouffier Rully Chardonnay "Terroir Des Calcaires" 2019

CSPC# 857225

6x750ml

14.0% alc./vol.

<b>Grape Variety</b>	100% Chardonnay
<b>Winemakers</b>	Frederic Gueugneau & Benoit Pagot
<b>Appellation</b>	Côte Chalonnaise region (Saône-et-Loire)
<b>Sustainability</b>	Aware of the ecological and economic challenges specific to our activity, we manage our domain in reasoned pest management, so treatments are only carried out if they are necessary. This is the first step on the road which will lead us in a few years to use only products authorized in organic farming.
<b>Vintage</b>	2019 has been cited as an outstanding vintage and one of the best in recent years. The dry, warm conditions produced low yields of impeccably balanced, concentrated wines with searing freshness and remarkable purity. A mild winter was followed by a chilly spring, with frosts affecting some areas. Cooler temperatures in June resulted in uneven flowering and some millerandage in some vineyards. However, temperatures soared in July and August with vines under hydric stress, resulting in superb concentration of flavours.
<b>Vineyards</b>	Our Rully "Terroirs de Calcaires" is a wine coming from a parcel planted with Chardonnay on a silty and rocky tableland soil.
<b>Harvest</b>	The vineyards are all ploughed at this domaine. All the harvesting is done by hand followed by triage at the domaine.
<b>Vinification/ Maturation</b>	We do everything to respect our terroirs: plowing, Guyot Poussard pruning, debudding, leaf thinning. We are working towards our vineyards to use in a few years, only organic certified products. In the cellar, Benoit Pagot enologist associate, vinifies and ages the hand harvested grapes entirely in 228L oak barrels, with 30% new oak coming from forests in the Vosges region, in order to keep its freshness. With our cooper "Doreau Tonnellerie", we carefully select the origins of the terroirs where the oak trees come from, in order to get a controlled aromatic input, respecting each wine's identity.
<b>Tasting Notes</b>	This Rully unveils a very clear yellow robe. This cuvée with lemon and flowers aromas reflects a mineral and easily digestible matter
<b>Serve with</b>	Ideal with a seafood platter, grilled king prawns or fresh goat's cheese.

