

DOMAINE GOUFFIER

(MERCUREY, CÔTE CHALONNAISE, FRANCE)

www.gouffier.fr



The nearly 200-year-old estate had been through several name changes throughout its history but had always remained a part of the extended Gouffier lineage. The property oozes history, as evidenced by its stunning, stone-domed cellar, which had once served as a bunker in the time of Napoleon Bonaparte.

With 5.5-hectares spread across eight appellations, the domaine was in need of a fresh start. Frédéric, who had worked previously at La Chabliesienne for eight years, took about the task of reinvigorating the vines of Gouffier by instituting organic farming practices. While there are no vineyards in Fontaines—which sits between the villages of Mercurey and Rully—the varied sites throughout the area allow Frédéric and his partner, Benoit Pagot, to offer several expressions of Cote Chalonnaise.

The domaine contracts a single cooper—Doreau Tonneliers of Cognac—with Thierry Doreau making several trips to aid Frédéric and Benoit in finding the perfect match between barrel and wine. In fact, nearly 20% of the wood used to make the barrels used in the cellar come from the forest just beyond the walls of the property.

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.

Gouffier Mercurey 1er Cru "Clos l'Eveque" 2019

CSPC# 802186

6x750ml

13.0% alc./vol.

Grape Variety	100% Pinot Noir
Winemakers	Frederic Gueugneau & Benoit Pagot
Appellation	Côte Chalonnaise region (Saône-et-Loire)
Sustainability	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.
Vineyards	<p>Mercurey, situated in the heart of the Côte Chalonnaise (12 kilometres from Chalon-sur-Saône) is one the foremost appellations of Bourgogne. Protected from moisture-bearing winds, tucked away in its hillsides or stretched along the aptly-named "Golden Valley" the vineyards stretch as far as the neighbouring village of Saint-Martin-sous-Montaigu. The AOC status was instituted in 1923. Our Mercurey 1er Cru Clos l'EVEQUE is located in the middle of a big fault. The soil is deep and silty below, clayey and sandy in the middle, and slender and marly above.</p> <p>The vines grow at heights of 230 to 320 metres. They spread over marls and marly calcic soils of Oxfordian limestone. On the eastern side, they grow in calcic and marly soils. In the west crystalline Jurassic rocks are overlain by gravels. Part of the vineyards belong to the Bathonien. On these white limey soils and red clays, the vines are truly at home.</p> <p>Reds: 548.68 ha (including 153.80 ha Premier Cru). Whites: 84.59 ha (including 14.71 ha Premier Cru).</p>
Harvest	The vineyards are all ploughed at this domaine. All the harvesting is done by hand followed by triage at the domaine.
Vinification	<p>Cold pre-fermentation maceration. This cuvée is vinified with 40% of the whole grapes, in 228 L barrels. 1/2 of the barrels are new, in order to bring complexity and structure to the wine.</p> <p>In partnership with our cooper, Thierry DOREAU, we pay particular attention to the choice of our parts (name used in Burgundy which designates a drum with a capacity of 228 liters): provenance of the woods, grain quality and types of heating.</p>



- Maturation** 16 months of breeding are necessary for its development. The wood of our barrels comes from the forests of DARNAY and ALLIER – just behind the estate. A medium heat toast gives Clos l'Eveque all latitude to blossom.
- Tasting Notes** The colour is a deep, profound ruby. This crisp-fruited wine evokes strawberry, raspberry, and cherry. Age brings in notes of underbrush, spicy tobacco notes and cocoa beans. In the mouth this wine is rich, full-bodied, and chewy. In its youth, the tannins of this wine lend it a mineral firmness.
- Serve with** This wine brings out the best from beef rib steaks, or joints of beef or lamb, braised or in sauce. Roast pork is well suited to its rich aromas, as are poultry-based stews. Exotic dishes likewise prove worthy partners for this wine. As for the cheeseboard, this wine harmonizes equally well with either mild, soft cheeses or aged versions. Serving temperatures: 14 to 15°C for young wines,
- Cellaring** This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 10 years.
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