

	Retail	Savings
\$26.00	\$35.00	26%

2016 Domaine Gouffier Extra Brut product-timed-pdf - Cremant de Bourgogne | Burgundy, France - Flawless Bubbles from Burgundy!

Why We're Drinking It

When Frédéric Gueugneau was growing up in the village of Fontaines, he would often work at the Gouffier estate under the direction of Jerome Gouffier. Years later, when Gouffier fell ill, Frédéric came home once again to lend a helping hand by managing the day-to-day operations of the estate. When his elder neighbor passed away, Frédéric was asked by the Gouffier family to assume control of the domaine in 2011.

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.

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.

Tasting Notes

Medium-bodied, dry. Fine persistent bubbles in the glass with floral notes on the nose. The palate is defined yet expressive with a coating of bready fruit. The finish is dry, crisp, with lemon zest. Perfect expression of Cremant.

VARIETAL
100% Chardonnay
APPELLATION
Cremant de Bourgogne
ALCOHOL
12.50
SIZE
750ml
BLEND
100% Chardonnay
