
Domaine Guillot-Broux “Les Combettes” Blanc , Mâcon Chardonnay

Winery: Domaine Guillot-Broux
Category: Wine – Still – White
Grape Variety: Chardonnay
Region: Cruzille/ Burgundy/ France
Vineyard: Les Combettes, Mâcon Chardonnay
Winery established: 1978
Feature: Organic since 1991



Product Information

Soil: Clayey limestone. Separated only by a path, Les Combettes from Les Genièvrères, the two terroirs are radically different. The appellation of Les Combettes is Mâcon Chardonnay (from the name of the village the vineyard is situated in, not the grape variety). 1.5 hectares (3.7 acres).

Age of vines: Planted in 1991 and 1995

Vinification: Warmer vineyard, where the grapes ripen earlier. This, coupled with the low-yielding varieties of Chardonnay planted here, mean that the wines are always a little more rounded than Les Genièvrères. After vinification, the wine was aged 11 months in oak barrels.

Yield: 40 hl/ha

Tasting Note: Despite the fact that the vineyard Les Combettes is contiguous with Les Genièvrères, the two wines produced are dramatically different. Les Combettes is very mineral, with a crispy bite. The wine is often more concentrated than Les Genièvrères, and it needs more time to come into its own. Due to it being slightly more south-facing, the grapes tend to reach greater maturity.

Production: 8,000 bottles/year

Producer Information

The first vineyards of Domaine Guillot-Broux were planted in 1954 by Pierre and Jeannine Guillot. Their son Jean-Gérard Guillot returned to Cruzille, after working for several years in Brouilly and Meursault and in 1978 Jean-Gerard established the Domaine Guillot-Broux with his wife Jacqueline Broux. Today their sons Patrice (vineyard manager) and Emmanuel (sales & marketing) run the Domaine which now has 17 hectares (42 acres) of vines situated in three villages of Cruzille, Gréville and Chardonnay. Most of the vineyards are on east-facing slopes where the soils are comprised of clayey limestone. The various geological formations give rise to different terroirs, resulting in strikingly different wines. The nature of the soil in Cruzille brings out mineral flavors and produces wines that need a relatively long time to mature. The vineyards in Gréville and Chardonnay tend to have deeper soil and produce wines that are often fruitier in their youth but also become more complex after several years of age. Each vineyard is vinified separately, but only the best vineyards are selected for single vineyard cuvees. The domaine has been organic from the beginning and has been certified organic since 1991.