
Domaine Guillot-Broux “Les Geniévrières” Rouge

Winery: Domaine Guillot-Broux
Category: Wine – Still – Red
Grape Variety: Pinot Noir
Region: Cruzille/ Burgundy/ France
Vineyard: Les Geniévrières, Mâcon Cruzille
Winery established: 1978
Feature: Organic



Product Information

Soil: Mid – slope marl – limestone. Situated on the same terroir as the white wine of the same name, the Pinots in the Geniévrières have been planted in three different places: two on quite shallow soil cover, bringing structure to the wine; and the third on terraces that have more soil cover, giving a fruitier side to the wine. Surface area 1.9 hectares (4.7 acres).

Age of vines: Planted in 1991

Vinification: They first produced this cuvee in 2009, having waited 18 years for the vines to be mature enough. Pinot noir was a very difficult variety to tame on this terroir – it took many years, both in the vines and in the winery, to understand it properly. But it was worth it in the end. After the Vinification, the wine was aged 11 months in oak barrels.

Yield: 35 hl/ha

Plant density: 10,000 plants/ha

Tasting Note: The wines from the three areas are blended into one cuvee, Les Geniévrières Rouge. This wine has the elegance and minerality to warrant being aged.

Production: 8,800 bottles/year

Alc: 12.5%

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.