
Domaine Guillot-Broux 'En Serre' Chardonnay

Winery: Domaine Guillot-Broux
Category: Wine – Still – White
Grape Variety: Chardonnay
Region: Mâcon/ Burgundy/ France
Vineyard: vineyards in Tournus
Winery established: 1978
Feature: Organic



Product Information

Soil: Calcareous clay. Once surrounded by vineyards, Tournus now boasts only about 10 hectares of land planted to vine. This particular site, facing east and overlooking the town, was planted on land historically belonging to the Abbey of Tournus, which was itself built in the 11th century CE on the foundations of a Roman farm. Like most vineyards in the area, it was abandoned after phylloxera; and from the moment it was replanted in 2012 it has been organically farmed. 0.5 ha, purchased in 2022.

Age of vines: planted in 2012

Vinification: All of the grapes are harvested and vinified by the domain. Aged for 11 months in oak barrels.

Tasting Note: The aroma of butter and brioche spreads, and the beautiful creamy texture leads to a nutty, fresh and mineral finish.

Production: 2,500 bottles

Producer Information

In 1954, our grandparents, Pierre and Jeannine Guillot, started the first organic vineyard in Burgundy. Their son Jean-Gérard Guillot returned to Cruzille, after working for several years at the Domaine de la Chanal in Brouilly in the Beaujolais and at the Domaine Bernard Michelot in Meursault. In 1978 he established the Domaine Guillot-Broux with his wife Jacqueline (Broux is her maiden name). Today, his sons Patrice (vineyard manager) and Emmanuel (sales & marketing), run the Domaine with a team of seven employees.

42 acres of vines are situated in the three villages of Cruzille, Gréville and Chardonnay, they have two appellations: Mâcon Cruzille and Mâcon Chardonnay. Most of the vineyards are on east-facing slopes on clayey limestone soil. The various geological formations give rise to different terroirs, resulting in strikingly different wines. The nature of the soil in Cruzille particularly 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, when drunk young, are often fruitier and more flattering than Cruzille wines; however, they become more complex after several years' ageing. The wines from each vineyard are 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.