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## Domaine Guillot-Broux Cinquième Génération “5G”

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**Winery:** Domaine Guillot-Broux

**Category:** Wine – Still – Red

**Grape Variety:** 40% Pinot Noir, 40% Gamay, 20% Chardonnay

**Region:** Cruzille/ Burgundy/ France

**Vineyard:** Geniévrères

**Winery established:** 1978

**Feature:** Organic since 1991



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### Product Information

**Soil:** Mid – slope marl – limestone. Surface area 1.24 acres.

**Age of vines:** Planted in 1985

**Vinification:** Hand-harvest. All three grape varieties are co-fermented. After a short, semi-carbonic vinification (8 days with a significant percentage of whole clusters), the wine is aged for 12 months in foudres followed by a few months in tanks. It's bottled with minimal sulfur additions.

**Characteristics:** « Cinquième Génération » means 5th generation; this wine is an homage to the tradition of winemaking in the Guillot family. The seated woman in the label photograph is the great-grandmother of winemaker Emmanuel Guillot, and the fruit in this bottling all comes from the Geniévrères vineyard, planted in 1985 by Emmanuel's father. Jean-Gerard Guillot planted the vineyard to Chardonnay, Pinot Noir and Gamay to see which was best suited to the terroir; here Emmanuel co-ferments them all, much as would have been done in his great-grandmother's time.

**Production:** 3,000 bottles

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### 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, Grévilley 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 Grévilley 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.