
Domaine Guillot-Broux “La Myotte”

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



Product Information

Soil: Marl and limestone. This vineyard is situated on a slope in Cruzille that was known historically for its reds. Surface area 0.8 hectares (2 acres).

Age of vines: Planted in 1956

Vinification: This is the oldest Pinot Noir vineyard. Their grandfather went to Pommard to get grafts to replant the parcel with this noble grape variety. Noble, yet capricious. After the Vinification, the wine was aged 11 months in oak barrels.

Yield: 40 hl/ha

Plant density: 8,000 plants/ha

Tasting Note: La Myotte is quite a cold terroir where the flowering period is often difficult, and the grapes ripen late. This leads to excellent wines in warmer years. La Myotte is on the same terroir as Beaumont (planted with Gamay), but planted with Pinot Noir. Interesting to compare the two!

Production: 4,200 bottles/year. Only produced in exceptional years.

Alc: 12.5%

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 and 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.