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

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**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

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**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

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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.