
Domaine Guillot-Broux “Les Geniévrières” Blanc Mâcon Cruzille

Winery: Domaine Guillot-Broux
Category: Wine – Still – White
Grape Variety: Chardonnay
Region: Cruzille/ Burgundy/ France
Vineyard: Les Geniévrières, Mâcon Cruzille
Winery established: 1978
Feature: Organic since 1991



Product Information

Soil: Clayey limestone. This eastern-facing vineyard is situated in the village of Grevilly. It is on a steep hillside, unlike most of their vineyards, with deep soil due to a break in the limestone bedrock.

2.7 hectares (6.67 acres).

Age of vines: Planted in 1983

Vinification: Abandoned after the phylloxera crisis, this vineyard started being cleared and replanted in 1983 by Jean-Gerard. Aiming for quality, he decided to use low-yield rootstock, high planting density, Guyot Simple pruning, and of course, organic methods. This brings about a natural control of yield and optimum maturity. After vinification, the wine was aged 11 months in oak barrels.

Yield: 50 hl/ha

Tasting Note: The Bathonian clayey limestone soils give the wine its minerality, the older Chardonnay fruit has added dense fruit on the palate. Medium bodied with good acidity and earthy and mineral notes.

Production: 18,000 bottles/year

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.