
Maison Guillot-Broux Chardonnay VdP

Winery: Maison Guillot-Broux
Category: Wine – Still – White
Grape Variety: Chardonnay
Origin: La Clape, near Narbonne/ Languedoc-Roussillon
Winery established: 1978
Feature: Organic conversion



Product Information

Soil: Clayey limestone

Vinification: All of the grapes are harvested and vinified by the domain. Aged for 6 months in oak barrels and 2 months in vats.

Maison Guillot-Broux: In recent years, the weather conditions have often led to lower yields than planned, causing financial and commercial problems. In order to find a solution to this situation, we set up the négociant house, Maison Guillot-Broux, in 2014.

The fruit material for this cuvée does not come from Burgundy. In 2021, frost destroyed 70% of our production, and there was nothing from the Mâconnais available on the market. To maintain our barrels, which would otherwise have dried out, we decided to look outside the borders of Burgundy and to vinify grapes from the south of France. We were so pleased with the results of that partnership with the family domaine of Nicolas de Saint Exupéry that we continued producing the wine after that initial vintage.

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.