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## Maison Guillot-Broux "Les Métertières" Pouilly-Fuissé Mâcon

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**Winery:** Domaine Guillot-Broux

**Category:** Wine – Still – White

**Grape Variety:** Chardonnay

**Region:** Pouilly-Fuissé/ Mâcon/ Burgundy/ France

**Winery established:** 1978

**Feature:** Organic



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### Product Information

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**Soil:** Clayey limestone.

**Vinification:** Direct pressing, alcoholic and malolactic fermentation in barrels. Aging in oak barrels on lees for one year. Six months further aging in tank.

**Tasting Note:** The terroirs in heights give purity and minerality in an ample mouth. The wine offers roundness and a floral finale.

The harvest of 2021 has been memorable thanks to the exceptional quality of the grapes that ripened quite late.

**Maison Guillot-Broux:** In recent years, the weather conditions have often lead 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.

"All the winegrowers we work with are either certified organic or converting to organic agriculture. To guarantee the quality of the wines, we select each individual vineyard we harvest. "In addition, to make sure that we will produce the kind of wine we like to make, we harvest the grapes ourselves and vinify at our Domaine, using the same methods we use for the Domaine's wines, i.e. no added yeast and minimum use of sulfites."

**Alc.:** 13.0%

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### 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.