



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection

## Burgundy, Jean Philippe Guillot, AOC Beaujolais, Blanc

AOC Beaujolais, Beaujolais, France



Corinne and Jean-Philippe practice integrated farming on 35ha of vines in several Beaujolais appellations. From the vine to your table, each plays his part in the adventure: Corinne in total harmony with nature and Jean-Philippe fulfilled in human relations. A constant passion: Care, patience and attention are their watchwords.

### PRESENTATION

Since the beginning of the 19th century, they have offered exclusively Domaine Guillot Gonin wines. 5 generations have succeeded one another on the estate since 1805, each one contributing its stone to the edifice.

### LOCATION

Located on the Vavre plateau facing south-east, opposite Juliéna.

### TERROIR

sandy loam

### IN THE VINEYARD

From a young plot trained in Guyot pruning.

### WINEMAKING

Traditional thermoregulated semi-carbonic

### AGEING

12 months in cement vats

### VARIETAL

Chardonnay 100%

### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

16°C/61°F 12°C/54°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

Our Beaujolais Blanc surprises with its lightness and finesse, revealing aromas of white-fleshed fruit, sometimes white flowers (acacia), and a full mouthfeel with a pleasant finish. Tender and fresh, our white Beaujolais is a dry wine.

### FOOD PAIRINGS

Aperitif, seafood or fish puff pastries, but also all white meats. It also goes well with goat's cheese and certain red or exotic fruit desserts.

