



Aotearoa Chardonnay Symposium 2024

Day 2

Session 4

Wine 1

Winery	Jean-Hugues et Guilhem Goisot
Viticulturist	Guilhem Goisot
Winemaker	Guilhem Goisot
Wine	Côtes d'Auxerre Gueules de Loup 2021
Region	Bourgogne
Sub region(s)	Yonne
Wine RRP \$	\$64
Cases produced	350

**Wine Analysis**

pH	
TA	3.32 g/L
VA	0.25 g/L
DCO2	
Alcohol %	12.4%
RS	0.0 g/L

as H2SO4

as H2SO4

5.1 g/L

as Tartaric

0.31 g/L

as Acetic

PLEASE NOTE: The information presented in these tech sheets may be sensitive and not for general distribution. If in doubt you must contact those involved directly to seek permission to share or if you wish to publish specific details.

Tasting Note

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Vineyard/Vintage Notes

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Winemaking Notes

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Accolades/Reviews

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#	1	2	3
Block/Parcel Name	Gueules de Loup		

Vineyard, Block or Sub-Block

% of Blend	20%	60%	20%
Clone	selection massale	selection massale	selection massale
Rootstock	41B	41B	41B
Soil Type	Portlandien	Portlandien	Portlandien
Vine Age	70	41	9
Years in Production	1956	1985	2017
Other...			

Yield Management

Target HL/ha	45 hl/ha	45	45	
Actual HL/ha	14	14	14	
Vines/ha	8000	8000	9500	
Kg/vine				
Irrigated?	no	no	no	
Type e.g. above ground / subsurface				
Other...				

Vine Management

Pruning method	double guyot	guyot simple	guyot poulard	
Pruning (buds/vine)	9	7	7	
Canopy density (shoots/m)				
Shoot thinning	yes	yes	yes	
Crop thinning (% removed)	no	no	no	
Kg/m fruit				
Leaf plucking	no	no	no	
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering	22/06/2021			
Date of fruit set	27/09/2021			
Days between flowering and harvest	98			
Other...				

Harvest

Date	27/09/2021		
sugar g/L	213.5		
pH	3.21		
TA	7.5		
Malic Acid	3.8		
YAN			
Method of Harvest	hand picking		
Fruit condition	cold around 17°C and no botrytis		
Field Additions	fresh with light sunny		
Other...			

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	none, so to preserve the identity
Destemmed	yes 100%
Whole Bunch	
Crushed	no
Press Type	pneumatique
Wash	
Press fractions	just one
Press rate L/tonne	
Hard pressings, kept /downgraded	

Juice additions, types and rates	no
Gas cover, inert	no
Hyper Ox, timing	no, but a natural oxidation because the cage of the pneumatique press is opened
Settling. Time, temperature	3.5 hours
Direct to barrel	no collect in a steel tank before to go on barrel when the fermentation start
Juice NTU (if known).	90-120
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	228L barrel
New oak, % and type	10%
Temp Control. Target temp or rate	natural temperature in the old cave around 17°C during fermentation
Wild ferment, % of blend	yes
Inoculated. Yeast used and rate	no
Nutrient Additions. Type, rate, timing	no
Oxygen Additions. Timing, rate	yes natural oxygen when you down in barrel
Enrichment. Target Alc %, timing	no
Acidification. Target pH/TA, timing	no
MLF. Inoculated / natural, timing	no
Warming for MLF	around 17°C
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	no because it's a source for premox
Enzyme addition	no
Other lees management	static ageing
Time in barrel	14 month
Time in tank prior to finishing	3 month
Palate fining, type and rate	no
Protein fining, to what level	yes 5g/L bentonite
Cold Stabilisation, to what level	no
Filtration, type	kieselguhr the most light possible with white clay
FSO2 level at bottling	30 mg/L
TSO2 level at bottling	
Bottling date	12/06/2023
Filtration type at bottling	
Release date	
Other...	