

JEAN-MICHEL GAUNOUX

Cultivating 6ha of vines on Meursault, Pommard, and Volnay, Jean-Michel worked with his father, Francois Gaunoux, of Domaine Francois Gaunoux, until establishing Domaine Jean-Michel Gaunoux in 1990.

Practicing *lutte raisonnée*, or “the reasoned struggle,” in the vineyard, Jean-Michel works to preserve the soil, using no pesticides, while employing traditional vinification methods. With family roots that have been grounded in the Cote d’Or for several centuries, Gaunoux practices green harvesting to ensure low yields. His wines see 15-30% new oak and are bottled after 15-16 months; they are neither filtered nor fined, and their aging potential is outstanding.



Within Meursault, Jean-Michel cultivates three 1er Cru sites: “Perrieres,” “Genevrieries,” and “Les Gouttes d’Or.”

Producing the richest wines in Meursault, “Perrieres” is located mid-slope, at the southwestern end of the commune, above the main vineyard road and just north of “Charmes.” There are 14.86ha in “Perrieres,” of clay and limestone soil that is covered with stones that reflect sunlight back onto the vines. Cited as a “tête de cuvée” vineyard in the 1861 original classification, “Perrieres”, according to Jancis Robinson, “might well have been classified as a Grand Cru.” Yielding powerful wines that tend to be steely, and high in acidity and minerality, “Perrieres,” is believed by many to produce the best wines in Meursault.

Coming in at a close second to “Perrieres,” “Genevrières” contains four sub-climates that also lie in the southern section of Meursault, just north of “Charmes”. Facing east, at an altitude of 240-280m, with red soil that contains a high proportion of iron and clay, “Genevrières” produces elegant wines that are richer and less steely than the wines of “Perrieres” with notes of citrus and exotic spices.

Limited to 5.33ha, “Goutte d’Or” is the smallest of the 1er Cru sites that is cultivated by Domaine Jean-Michel Gaunoux. Translated as “drops of gold,” “Goutte d’Or” sits at a high elevation, that’s on par with “Perrieres” and “Genevrières,” but here, the soil is clay heavy with a limestone base, where the vines take root on slopes that face east.

MEURSAULT 1ER CRU “PERRIERES”



Varietal/Blend: 100% Chardonnay

Farming: mostly organic practices; not certified

Soil: limestone rock with 35% clay content

Ave. Year Vines Planted: early 1980’s

Elevation / Exposure: 199-458m / SE

Harvest Technique: by hand

Yeast: ambient

Fermentation: long, cool fermentation in barrel; 15-30% new and the rest are one-year-old

Maturation: racked into neutral vats after 15-16 months

Alcohol: 13%

Fined: no

Filtered: no

Country: France

Region: Burgundy

Sub Region: Cotes de Beaune

Vineyard: Perrieres

Vineyard Size: 0.6 ha