

Guide GILBERT & GAILLARD

2018

GILBERT & GAILLARD
LES EXPERTS DU VIN

Vos résultats de dégustation

 Domaine Sangouard-Guyot

 Monsieur Pierre-Emmanuel Sangouard

 41504

 **Domaine Sangouard-Guyot Ancestral - 2015**  

Vin blanc sec - Pouilly-Fuissé
Note : 90/100

Dégustation : année 2015

Robe jaune clair lumineuse. Nez profond évoquant le citron mûr. On retrouve cette dominante agrémentée d'une subtile note vanillée dans une bouche opulente et fraîche à la fois. La longueur est au rendez-vous. Un vin de gastronomie.

 **Domaine Sangouard-Guyot Authentique - 2015**  

Vin blanc sec - Pouilly-Fuissé
Note : 89/100

Dégustation : année 2015

Robe jaune clair. Nez net mêlant fruits à chair blanche (poire) et notes d'agrumes. Bouche ample et charnue, fraîche, au fruit croquant, belle longueur laissant la bouche nette. Un pouilly-fuissé franc et classique.

 **Domaine Sangouard-Guyot Quintessence - 2015**  

Vin blanc sec - Pouilly-Fuissé
Note : 92/100

Dégustation : année 2015

Robe jaune clair lumineuse. Le nez affiche un beau mariage du fruit (citron mûr, fleurs blanches) et d'un boisé élégant. La bouche séduit par sa présence, son soyeux, son gras et sa fraîcheur. Accents boisés, vanillés, chêne frais, s'expriment en finale.

Gilbert & Gaillard 7, Parc des Fontaines 78570 BAILLY - Tél. : 01.30.80.05.08 / Fax : 01.30.80.05.88

Pouilly-Fuissé « Quintessence » 2015 : **92/100**

Pouilly-Fuissé « Ancestral » 2015 : **90 / 100**

Pouilly-Fuissé « Authentique » 2015 : **89/100**

Novembre 2016

Tasting in October 2016 by Stephen Tanzer

2015 Domaine Sangouard-Guyot Pouilly-Fuissé Le Quintessence

Mâconnais, Burgundy
 White wine from France

90 pts

\$32

[add to playlist](#)

(bottled the week prior to my visit; 3.9 g/l acidity with just 1.5 g/l r.s.; all done in young barrels, one-third new; from vines averaging 45 years of age, mostly from Sûr la Roche): Light bright yellow. Stone fruits, honey and exotic oak on the nose. The richest and broadest of these 2015s but not heavy, as the flavors of ripe stone fruits, spicy oak and saline minerality are supported by a solid structural underpinning. This very ripe, classic Pouilly-Fuissé finishes strong, dry and slightly phenolic, with a captivating dusting of powdered stone. The only one of these 2015s to show an obvious salty component.

Drinking Window: 2019 - 2024

Stephen Tanzer, Oct 1990

Tasting Date: Sep 2016

Grape Variety:

Chardonnay

2015 Domaine Sangouard-Guyot Pouilly-Fuissé Authentique

Mâconnais, Burgundy
 White wine from France

90 pts

\$28

[add to playlist](#)

(13.65% alcohol; 3.6 g/l r.s. with 3.77 g/l acidity after light acidification; vinified and raised in stainless steel tank; from 1.3 hectares of vines in four parcels in the same band on the Roche de Vergisson; bottled in July): Pale color. Musky peach and striking flinty minerality for the year, along with a nutty nuance that's not from oak. Very rich and fine-grained, with attractive peach and spice flavors supported by minerality. Conveys lovely inner-mouth perfume and energy from calcaire but the wine's brisk, slightly phenolic finish will need a year or two of patience to smooth out. Much suaver and more distinctive than the basic Terroirs bottling. Sangouard eschews oak barrels here in order to preserve the minerality of Vergisson.

Drinking Window: 2018 - 2024

Stephen Tanzer, Oct 1990

Tasting Date: Sep 2016

Grape Variety:

Chardonnay

Pouilly-Fuissé « Quintessence » 2015 : 90/100

Pouilly-Fuissé « Authentique » 2015 : 90/100

Producer Commentary:

While Pierre-Emmanuel Sangouard does not view 2015 as a classic vintage, he loves the wines for their texture and complexity and considers them to be "more complete" than the 2014s. He started harvesting on August 29, picking in a fast 8-1/2 days. "We were very happy to have been able to retain freshness in the wines and avoid very high sugar levels," he told me in September. "None of the wines reached 14% [although most of them were in the high 13s] and they should age well." All of the '15s finished their malolactic fermentations, and only the Authentique got a bit of acidification in the fermenter.

Yields in 2015 were about 50 hectoliters per hectare, with Sangouard noting that the thick-skinned grapes were very concentrated, as they didn't have a lot of juice. Sangouard has used a pneumatic press since 2011. He carries out a débouillage at 15 degrees C by gravity and starts with a smaller quantity of lees than he did when he employed a Vasein press, but uses the press wine. In 2015 he only stirred the lees once, following the malolactic fermentations, explaining that "the wines were already rich and almost heavy and did not need batonnage." He did more batonnage for the 2014s as the wines were less rich in grape sugar, and he made it clear during our tasting that 2014 was not his preferred vintage.

Tasting in October 2016 by Stephen Tanzer

2015 Domaine Sangouard-Guyot Pouilly-Fuissé Ancestral

Mâconnais, Burgundy
 White wine from France

89 pts
 \$30

[add to playlist](#)

(13.4% alcohol, 3.7 g/l acidity; from Carmentrants and Ronchevats; done in four-to-six-year-old barrels; bottled in July): Pale, bright yellow. Aromatic, slightly exotic scents of dried yellow fruits and mirabelle, plus a whiff of flowers. Plush and fine-grained but conveys a distinctly drier impression than the Authentique (actually 2 g/l r.s. here, compared to 3.5 for the Authentique). A riper but less mineral style, and a bit more aggressive on the back end. Sangouard noted that the clay-rich soil used in this bottling yields less complex wines that turn buttery after seven or eight years. While he likes it, he's not too sure how his typical customer feels.

Drinking Window: 2019 - 2023

Stephen Tanzer, Oct 1990

Tasting Date: Sep 2016

Grape Variety:

Chardonnay

Pouilly-Fuissé « Ancestral » 2015 : 89/100

2015 Domaine Sangouard-Guyot Saint-Véran Au Brûlé

Mâconnais, Burgundy
 White wine from France

89 pts
 \$25

[add to playlist](#)

(13.6% alcohol; from a high-altitude plot in Leynes; done entirely in five-to-eight-year-old fûts; 3.97 g/l acidity; bottled the week before my visit): Bright, pale yellow. Retentive aromas of apple, quince, flowers and minerals. Subtle and fresh on entry, then opens nicely in the middle palate, showing good lift to its floral and spice flavors. Finishes spicy and persistent, with a touch of firming minerality. Sangouard told me he normally likes this wine best about three years after the vintage but added that his clients are drinking his wines earlier and earlier.

Drinking Window: 2017 - 2020

Stephen Tanzer, Oct 1990

Tasting Date: Sep 2016

Grape Variety:

Chardonnay

Saint-Véran « Au Brûlé » 2015 : 89/100

2015 Domaine Sangouard-Guyot Mâcon-Vergisson La Roche

Mâconnais, Burgundy
 White wine from France

89 pts
 \$22

[add to playlist](#)

(13.5% alcohol; done entirely in used barriques): Pale yellow. Deeper and smokier on the nose than the Clos de la Bressande, with a touch of spice. Then richer, riper and deeper-pitched in the mouth; less floral than the Clos de la Bressande but fatter and more complex, with a ripe peach flavor firming by minerality (these wines are situated on the Prissé side of the rock of Vergisson) on the back end. A very satisfying Mâcon bottling.

Drinking Window: 2016 - 2019

Stephen Tanzer, Oct 1990

Tasting Date: Sep 2016

Grape Variety:

Chardonnay

Mâcon-Vergisson « La roche » 2015 : 89/100

2014 Domaine Sangouard-Guyot Pouilly-Fuissé Le Quintessence

Mâconnais, Burgundy
 White wine from France

91+ pts
 \$31

[add to playlist](#)

(13.37% alcohol; 4.5 g/l acidity): Bright yellow. Smoky, flinty, rather unforthcoming nose shows little in the way of primary fruit. Rich, salty and uncompromisingly dry, with a thickness of texture given shape by an edge of lemony acidity and pronounced minerality. There's a slight exotic fruit aspect here but it's virtually neutralized by the wine's firm spine. In fact, this wine gained in freshness and energy with aeration. Finishes broad and dry, a bit less harmonious today than the edge-free 2015 version. But this is more my style. The yield here was actually 60 hectoliters per hectare, vs. 48 for the 2015.

Drinking Window: 2019 - 2025

Stephen Tanzer, Oct 1990

Tasting Date: Sep 2016

Grape Variety:

Chardonnay

Pouilly-Fuissé « Quintessence » 2014 : 91+/100

Wine Enthusiast Magazine (USA)

1 Mai 2017

Domaine Sangouard-Guyot 2015 Quintessence (Pouilly-Fuissé)

92Points **Editors' Choice**



By Roger Voss

This wood aged wine is ripe, textured with minerality and edged in crisp apple and citrus flavor. Tight now, it shows great potential and needs to develop. Drink from 2019.

Domaine Sangouard-Guyot 2015 Ancestral (Pouilly-Fuissé)

90Points



By Roger Voss

While this wine does not age in wood, it does age on its lees, giving it a rich, creamy texture. It's smooth, full and soft, its apricot and peach flavors showing ripeness and openness. Drink from 2018.

Domaine Sangouard-Guyot 2015 Authentique (Pouilly-Fuissé)

89Points



By Roger Voss

This is a fresh and full-bodied wine, with ripe yellow fruit and citrus tones—at once warm and with crisply edged. Still young, it shows a strong mineral side that will soften with time. Drink from 2018.

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desseauve**

**Le Prix Plaisir 2017
De
Bettane et desseauve**



<http://www.eluprixplaisir.fr/>



Pouilly-Fuissé « Ancestral » 2015 : médaille d'argent



Domaine Sanguard-Guyot Pouilly-Fuissé Ancestral AOP Pouilly-Fuissé Bourgogne Blanc 2015 15,00 □

Mai 2017

La Revue des Vins de France

Juin 2017

SPECIAL MILLESIME 2016



BOURGOGNE

Des vins plus rares que jamais,
mais toujours meilleurs !

**36 belles quilles pour savourer
le Mâconnais**

14.5-15

DOMAINE SANGOUARD GUYOT

Saint-Véran Au Brûlé

Un chardonnay ferme et mûr a la magnifique tension acide 12 €

Juin 2017

Bourgogne Aujourd'hui

Magazine de juillet 2017

Spécial 2016

VINS ET ART DE VIVRE

BOURGOGNE

118 500 AUJOURD'HUI

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VINS BLANCS BIEN ÉQUILIBRÉS**

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- CÔTE DE NUITS
- CÔTE DE BEAUNE
- CÔTE CHALONNAISE
- MÂCONNAIS

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Jean-Hugues Goïot
Vigneron dans l'Auxerrois (89)
Le diplomate

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DOMAINE SANGOUARD-GUYOT

Pouilly-Fuissé • Saint-Véran • Mâcon-Vergisson • Mâcon-Villages



Sanguard Guyot

83 rue du Reposière - 71960 Vergisson - Tél. : 03 85 35 89 45
domaine@sanguard-guyot.fr - www.domaine-sanguard-guyot.com

DOMAINE SANGOUARD-GUYOT @
71960 Vergisson - Tél. 03 85 35 89 45
Pouilly-fuissé Quintessence (17 €) - 14,5

Pouilly-Fuissé « Quintessence » 2016
14,5/20

MÂCONNAIS

SPÉCIAL MILLÉSIME 2016

POUILLY-FUISSÉ, POUILLY-LOCHÉ, POUILLY-VINZELLES, SAINT-VÉРАН, VIRÉ-CLESSÉ, VILLAGES BLANCS

RÉSULTATS
POUILLY-FUISSÉ TIRE LE TRAIN

Dans le Mâconnais, l'écroulé climatique de l'année 2016 ne pas pris la forme du gel, mais d'un orage de grêle violent et très pieux qui a frappé les crus du sud (Viré-Clessé a été épargné) à la mi-avril. Au final, la production a été éparpillée de 40% environ en Pouilly-Fuissé, Loché, Vinzelles et Saint-Véran, mais avec une grande variété de situations. À Chazelles, Leynes... Le grêle a quasiment écorché les vignes et les vendanges ont été rapides, alors qu'à Vergisson, des vigneronnes connaissent avoir fait une production à pleine mesure, comme d'habitude à Viré-Clessé où l'on a fait à la pleine. Malgré tout, les pourcentages de réussite sont très élevés. Dans les secteurs grêlés, les vins blancs ont été mûrs, donnant souvent des vins blancs très concentrés, aux têtes générales, presque écologiques. À l'inverse, dans les zones épargnées par les intempéries, les vins sélectionnés sont moins denses, mais plus classés, avec beaucoup de tons. Notons également qu'après le très chaud millésime 2015, on renouve globalement surtout des vins blancs nets, précis, bien équilibrés par facilité.

Pouilly-Fuissé : 110 vins présentés
78 sélectionnés - 71% de réussite.

Pouilly-Loché et Pouilly-Vinzelles :
24 vins présentés - 18 sélectionnés
75% de réussite.

Saint-Véran : 70 vins présentés
48 sélectionnés - 68,5% de réussite.

Viré-Clessé : 39 vins présentés
28 sélectionnés - 72% de réussite.

NOTATION SUR 20

18 à 20 : 47 vins blancs
15,5 à 17,5 : 111 vins blancs
14,5 et 15 : 146 vins blancs

📌 Les vins de 18 à 20 ont été notés 13,5 et 14, tous peuvent donc être considérés comme excellents et recommandés.

📌 En outre, certains vins ont été notés 14,5 et 15,5, ce qui est également très bon.

📌 Les vins de 15,5 à 17,5 ont été notés 14,5 et 15,5, ce qui est également très bon.

LES PRIX

Prix de vente au public TTC (hors taxes)
Pouilly-Fuissé : 17,50 €
Pouilly-Loché - Vinzelles : 14,50 € et
Saint-Véran et Viré-Clessé : 14,20 €

Juillet 2017



GUIDE DES VINS 2017



Domaine Sangouard-Guyot - Ancestral

La robe est d'une jaune doré. Le nez est puissant et dense, avec une large palette d'arômes, à la fois des fruits blancs bien mûrs, du miel, des épices et de l'angélique. La bouche est riche, l'attaque franche et la finale opulente et grasse, aussi longue que si vous vous escaladiez de la roche de Solutré?! Un grand vin de Bourgogne du sud bien ancré dans son terroir mâconnais.

Accord mets et vins :

porcelet grillé

Température pour le service :

12°C

Temps de garde :

3/5 ans

Nom du vin > Domaine Sangouard-Guyot - Ancestral

Pays > France

Appellation > AOP Pouilly-Fuissé

Millésime > 2016

Cépage(s) > Chardonnay

Couleur > Tranquille Blanc

Prix > 15.00 à 16.00 €

Domaine Sangouard-Guyot

83 RUE DU REPOSTÈRE

71960 VERGISSON

Tel: 0033385358945

Email : Contacter par email

Site: <http://domaine-sangouard-guyot.com>



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Elle à Table

Magazine de Septembre/octobre 2017

Domaine Sangouard-Guyot – Pouilly-Fuissé « Quintessence » 2015 : médaille d'argent



La robe, brillante et chatoyante, est superbe. Un nez de fruits blancs avec une dominante de pomme et de fruits jaunes. La bouche est pleine, avec une forme de rondeur en son milieu, et la finale est souple. Un vin de plaisir gourmand.

Médaille d'argent

Appellation : AOP Pouilly-Fuissé

Pays : France

Millésime : 2015

Catégorie : Tranquille Blanc

Cépage(s) : Chardonnay

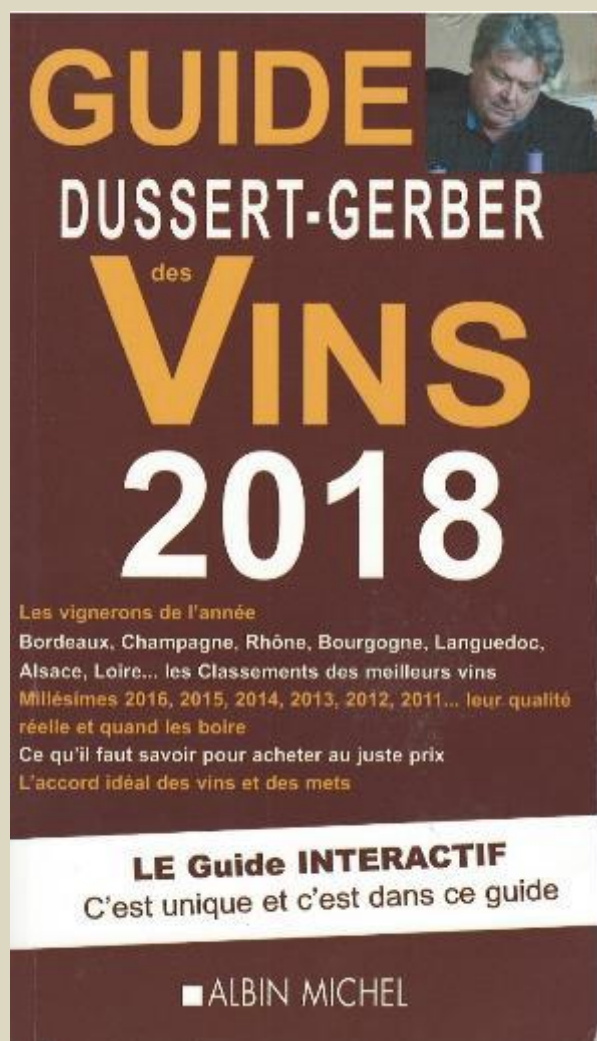
Prix : Entre 17.00 € et 18.00



Septembre /octobre 2017

GUIDE DUSSERT-GERBER 2018

♥♥♥♥♥ Prix D'honneur ♥♥♥♥♥



BOURGOGNE

Top Palmarès Vignerons 2018 (voir page 14)

Région Bourgogne

- Prix d'Honneur ♥♥♥♥♥ : 49
- Prix d'Excellence ♥♥♥♥ : 11
- Satisfecits ♥♥♥ : 11



VERGISSON

71960

DOMAINE SANGOUARD-GUYOT

Catherine et Pierre-Emmanuel Sangouard
83, rue du Repostère
Tél. 03 85 35 89 45
et 06 12 70 73 28
e-mail : domaine@sangouard-guyot.fr
www.domaine-sangouard-guyot.com



♥♥♥♥♥ C'est en 1997 que Pierre-Emmanuel Sangouard s'installe sur l'exploitation familiale, alors tenue par son grand-père. En 2000, il reprend les vignobles du domaine Guyot, les parents de son épouse. Le Domaine Sangouard-Guyot est né. Ici les traitements sont raisonnés et limités au strict nécessaire, les vignes sont labourées et les vendanges manuelles.

Savoureux **Pouilly-Fuissé Quintessence 2015**, vinification en fûts jeunes (moins de trois ans), de belle robe dorée, tout en structure et parfums, a un nez de petits fruits frais, un joli vin ample et persistant, de bouche savoureuse avec des petites notes de pêche jaune et de lis, un vin qui évolue très bien puisque le **2011**, très savoureux aujourd'hui, développe des arômes de fruits et une touche épicée, ample et parfumé en bouche, très harmonieux.

Le **Pouilly-Fuissé Ancestral 2014**, issu de *Chardonnay* des meilleures parcelles de Vergisson, vinification et élevage un an en fûts de 3 à 5 ans, parfumé, frais et suave, aux connotations florales, de finale ronde, allie intensité et souplesse, très charmeur. quand leur **Pouilly-Fuissé Authentique 2015**, ample, qui sent le pain grillé et la pêche jaune, d'une belle élégance, avec des nuances de fleurs en bouche, tout en structure, est d'une belle finale.

Le **Saint-Véran Au Brûlé 2015**, subtil et riche à la fois, mêle rondeur et distinction, avec des senteurs de chèvrefeuille.

ROBERT PARKER'S WINE ADVOCATE ISSUE 232

11/09/2017

Selected Wines - Robert Parker's Wine Advocate



2016 Domaine Sangouard-Guyot St Veran en Brule

Rating 90	Release Price \$24	Drink Date 2017 - 2022	Producer: Sangouard-Guyot, Domaine
Reviewed by Neal Martin	Issue Date 31st Aug 2017	Source 232, The Wine Advocate	From: France , Burgundy , Maconnais , Saint-Veran
<p>The 2016 St Veran en Brule comes from a hectare of 25-year-old vines and is matured in five- to seven-year-old barrels for ten months. It has an attractive bouquet with scents of toffee apple, stone fruit and a touch of marzipan. The palate is balanced with a pleasant fatness in the mouth that makes this more like a 2015 in style. The acidity keeps everything balanced and the viscous finish delivers some lovely peachy, passion fruit flavors that are focused and satisfying. In a word—delicious!</p>			Color: White Type: Table Sweetness: Dry Type: Table Variety: Chardonnay

2016 Domaine Sangouard-Guyot Pouilly Fuisse Authentique

Rating 91	Release Price \$28	Drink Date 2017 - 2023	Producer: Sangouard-Guyot, Domaine
Reviewed by Neal Martin	Issue Date 31st Aug 2017	Source 232, The Wine Advocate	From: France , Burgundy , Maconnais , Pouilly-Fuisse
<p>The 2016 Pouilly Fuisse Authentique comes from the lieu-dit of Sur La Roche, a 1.5 hectare parcel of 40-year-old vines, the wine raised in tank. It has a clean and precise bouquet with impressive mineralité and focus. The oak is discretely employed here. The palate is fresh and crisp with a fine bead of acidity, harmonious with a sorbet-like freshness and vitality that leaves the mouth fizzing with glee. Simply a joy to drink.</p>			Color: White Type: Table Sweetness: Dry Type: Table Variety: Chardonnay

Saint-Véran « Au Brûlé » 2016 : 90/100
Pouilly-Fuissé « Authentique » 2016 : 91/100

Septembre 2017

ROBERT PARKER'S WINE ADVOCATE ISSUE 232

Pouilly-Fuissé « Quintessence » 2015 : 91/100

2015 Domaine Sangouard-Guyot Pouilly Fuisse Quintessance

Rating	Release Price	Drink Date	Producer: Sangouard-Guyot, Domaine
91	\$32	2017 - 2025	
Reviewed by	Issue Date	Source	From: France , Burgundy , Maconnais , Pouilly-Fuisse
Neal Martin	31st Aug 2017	232, The Wine Advocate	
The 2015 Pouilly Fuisse Quintessance comes from the lieux-dits of Pommard and Les Croix and is aged in one-third new and two-thirds two- or three-year-old barrels. It has a well-defined and focused bouquet with lovely lemon curd and lemon thyme aromas, the cold slate scents tucked just behind. The palate			Color: White
			Type: Table
			Sweetness: Dry
			Type: Table

is fresh and crisp on the entry, quite edgy at first with that lemon curd theme continuing, flanked by white pepper and even a touch of wild fennel toward the energetic finish. Excellent.

Variety: Chardonnay

Guide Hachette des Vins 2018



Mâcon-Vergisson « La Roche » 2015 : Une étoile ★

Saint-Véran « La Roche » 2015 : une étoile ★

Pouilly-Fuissé « Ancestral » 2015 : une étoile ★

DOM. SANGOUARD-GUYOT
Vergisson La Roche 2015 ★

3300 | 8 à 11 €

Pierre-Emmanuel Sangouard s'est installé en 1997 sur l'exploitation familiale alors tenue par son grand-père, et en 2000, a repris les vignes de ses beaux-parents (Dom. Guyot) : le Dom. Sangouard-Guyot est né (12 ha aujourd'hui). Ici, les traitements sont raisonnés et limités au strict nécessaire, les vignes labourées et les vendanges manuelles.

Ce vin dévoile un premier nez légèrement grillé et torréfié puis, après aération, des senteurs de fruits très mûrs et d'amande. Son palais, bien charpenté, se révèle gras et puissant, encore un peu sous l'emprise du fût de l'élevage. À réserver aux amateurs de vins boisés.

2018-2022 † poulet aux morilles

PIERRE-EMMANUEL SANGOUARD,
83, rue du Repostère, 71960 Vergisson, tél. 03 85 35 89 45,
domaine@sangouard-guyot.fr r-v.

DOM. SANGOUARD-GUYOT Au Brûlé 2015 ★

5700 | 11 à 15 €

Pierre-Emmanuel Sangouard s'est installé en 1997 sur l'exploitation familiale alors tenue par son grand-père, et en 2000, il a repris les vignes de ses beaux-parents (Dom. Guyot) : le Dom. Sangouard-Guyot est né (12 ha aujourd'hui). Ici, les traitements sont raisonnés et limités au strict nécessaire, les vignes labourées et les vendanges manuelles.

Ce 2015 convoque les fleurs blanches et les fruits jaunes à l'olfaction, agrémenté d'une pointe minérale. Ce qu'il ressort en bouche, c'est son élégance, sa belle consistance et sa finale tendue et saline. Un joli vin frais et harmonieux. 2017-2021 † huîtres

PIERRE-EMMANUEL SANGOUARD,
83, rue du Repostère, 71960 Vergisson, tél. 03 85 35 89 45,
domaine@sangouard-guyot.fr r-v.

DOM. SANGOUARD-GUYOT Ancestral 2015 ★

67000 | 15 à 20 €

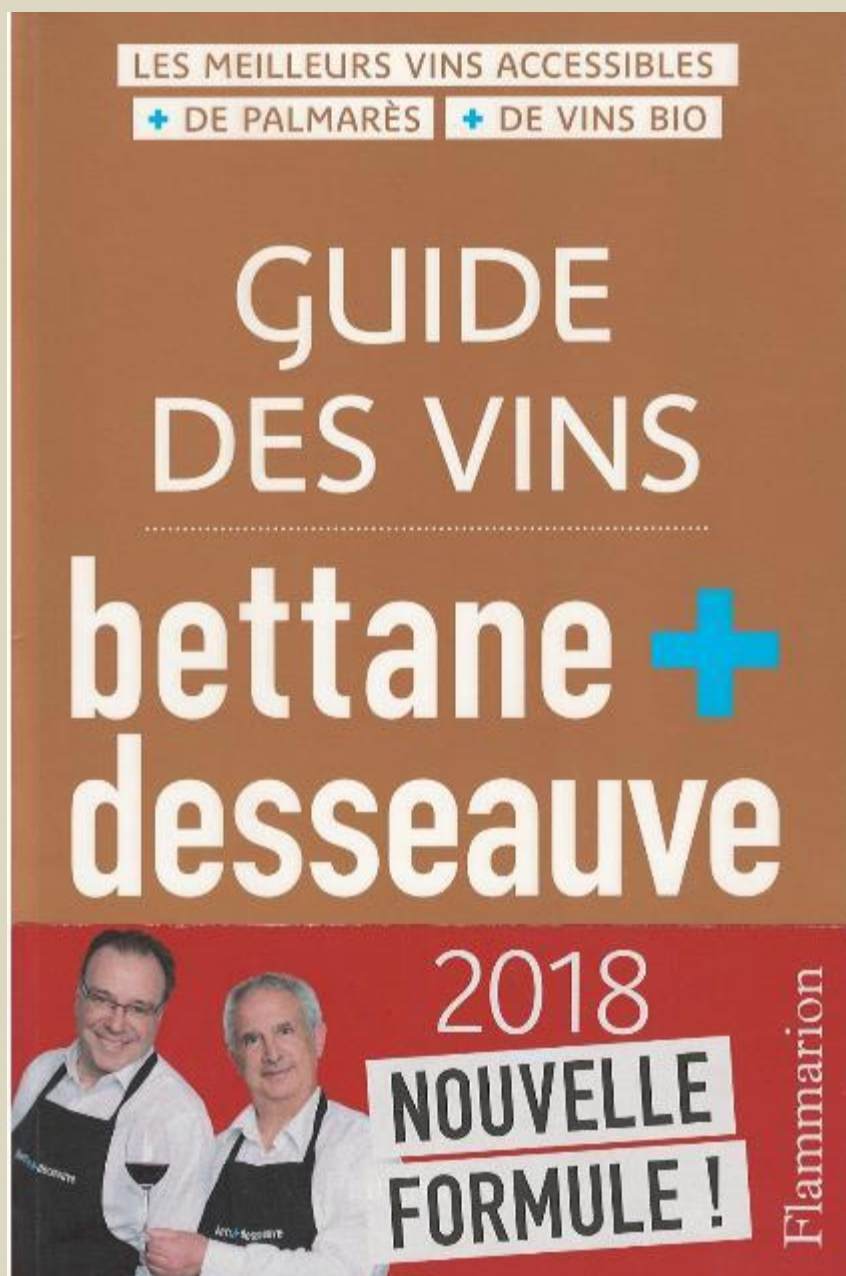
Pierre-Emmanuel Sangouard s'est installé en 1997 sur l'exploitation familiale alors tenue par son grand-père, et en 2000, il a repris les vignes de ses beaux-parents (Dom. Guyot) : le Dom. Sangouard-Guyot est né (12 ha aujourd'hui). Ici, les traitements sont raisonnés et limités au strict nécessaire, les vignes labourées et les vendanges manuelles.

Une cuvée hommage aux aïeux de Pierre-Emmanuel Sangouard et à l'époque où les vignerons élevaient leurs vins longuement en fûts de chêne anciens. Au nez, d'intenses senteurs de raisin mûr et de boisé, puis des notes de silex et de fleurs de printemps. La bouche se montre charmue, riche et chaleureuse, stimulée par des saveurs de poivre blanc et de yuzu qui lui apportent du punch et de la longueur. 2018-2024 † terrine de saint-jacques

Quintessence 2015 (15 à 20 €; 8 000 b.) : vin cité.

PIERRE-EMMANUEL SANGOUARD,
83, rue du Repostère, 71960 Vergisson, tél. 03 85 35 89 45,
domaine@sangouard-guyot.fr r-v.

Guide des Vins Bettane + Desseauve 2018



DOMAINE SANGOUARD-GUYOT

★ ★ ★ ★ ★

Ce domaine de 12 hectares basé sur la commune de Vergisson propose une gamme assez différenciée où le fruité très mûr côtoie des vins plus tendus.

■ Mâcon-Vergisson La Roche 2015 Sec 2016-21 10 €	15/20
■ Pouilly-Fuissé Quintessence 2015 Sec 2017 > 17 €	15/20

83, rue du reposterre, 71960 Vergisson • Tél. 03 85 35 89 45 • domainesangouard-guyot.fr
• www.domaine-sangouard-guyot.com • Visite : Sur rendez-vous

Mâcon-Vergisson « La Roche » 2015 : 15/20
Pouilly-Fuissé « Quintessence » 2015 : 15/20

Septembre 2017

Burgundy Report

By Bill Nanson
04.10.2017

Tasting Saint-Véran...

Tasted in Mâcon, 04 October 2017.

This tasting was organised so that I could get more of an idea of the various climats in Saint-Véran – particularly with the local syndicat of producers' idea to better differentiate those terroirs by putting together a programme towards defining premier crus – just like Pouilly-Fuissé has done.

The criteria for (potential) 1er cru selection is not yet fully defined, so it's no surprise that there are no definitive selections at this time, but here is a look at those climats that already find their way onto labels.

The tasting was split into groups, tasted first by commune and then the climat itself. The wines were tasted blind, simply in the order they pulled out from their crates. The identities revealed as each 'section' (crate!) was finished.

Leynes, Au Brûlé

2014 Domaine Sangouard-Guyot

Medium-pale golden. Ohh – very fruity – there are not many like this! Plenty of fruit in the mouth too – a fine volume and growth of fresh intensity. Young and delicious – I hesitate to say bravo because it is so different from all the other wines – but delicious it is!



GILBERT & GAILLARD

— LES EXPERTS DU VIN —

Découvrez notre sélection spécial **Bourgogne**

TOP 5 de la semaine



Domaine Sangouard-Guyot, Quintessence 2016
Pouilly-Fuissé

92/100



Pierre Gruber, Millésime 2015
Meursault

88/100



Domaine Brenot, Millésime 2016
Mâcon-Villages

87/100



Domaine de Ruère, Mâcon Rouge 2016
Mâcon

87/100



Maison Colin Seguin, Terroir 2016
Pouilly-Fuissé

87/100

November 2017 by Stephen Tanzer

Articles



Mâconnais 2016 and 2015: Dealing with the Elements

Stephen Tanzer, November 2017

Following the drought vintage of 2015 and its atypically rich but sometimes unwieldy wines, 2016 yielded fresh, pure, aromatic wines that should offer considerable early pleasure. But concentration levels vary widely in '16, as a severe late-April hailstorm had a major impact on vine yields in much of the southern Mâconnais.

November 2017 by Stephen Tanzer

2016 Domaine Sangouard-Guyot Pouilly-Fuissé Le Quintessence

Mâconnais, Burgundy
 White wine from France

91 pts
 \$34

add to playlist

(13.2% alcohol with 4.1 g/l acidity; done in fûts, 30% of which were new): Bright yellow with a green tinge. Captivating aromas of lemon zest, pear, fresh apricot, peach and brown spices remain just this side of tropical. Spicy, rich and deep but also nicely delineated and buoyant, avoiding any impression of dryness or excessive creaminess. Finishes with surprising citricity, spreading out to dust the palate without showing any undue weight. Sangouard picks this fruit, which comes from rocky soil with a lot of clay, on the early side.

Drinking Window: 2020 - 2026

Stephen Tanzer, Nov 2017

Tasting Date: Oct 2017

Grape Variety:

Chardonnay

Producer Commentary:

Pierre-Emmanuel Sangouard, who works 12 hectares of vines that were originally planted by no fewer than three sets of relatives, made an average of 55 hectoliters per hectare in his Pouilly-Fuissé vineyards in 2016, as his vines largely missed the hail. He feared at the outset that the wines would show dilution but noted that they finished "very aromatic and nicely balanced—and more fruity and expressive than the '14s." Sangouard installed a pneumatic press in 2011, with a conveyor belt that enables him to move whole clusters into the tank by gravity, which he says preserves acidity in the wines and makes less creamy, perfumed wines than his previous Vasein press did.

Winery/Importer Contact Info:

domaine-sangouard-guyot.com

Prices & Retailers

Enable local sellers



2016 Domaine Sangouard-Guyot Pouilly-Fuissé Authentique

Mâconnais, Burgundy
 White wine from France

90 pts
 \$30

add to playlist

(13.2% alcohol; all from Sûr La Roche in Vergisson; 3.8 g/l acidity; Sangouard made this wine completely in cuve "to protect the rocky minerality of the site"): Bright yellow. Expressive aromas of yellow peach—a note typical of this site—and minerals. In a plumper, silkier style but with enough stony energy to prevent it from seeming heavy. In fact, despite its lowish acidity, this wine comes across as surprisingly firm and serious. I like this wine's restrained sweetness and refinement; the vines here range from 40 to 65 years of age and the overall impression is suaver than the Terroirs bottling. Finishes with firm structure and a lingering note of white peach. Sangouard likes this wine better than some earlier vintages, which he thought were too minerally.

Drinking Window: 2018 - 2023

Stephen Tanzer, Nov 2017

Tasting Date: Oct 2017

Grape Variety:

Chardonnay

Producer Commentary:

Pierre-Emmanuel Sangouard, who works 12 hectares of vines that were originally planted by no fewer than three sets of relatives, made an average of 55 hectoliters per hectare in his Pouilly-Fuissé vineyards in 2016, as his vines largely missed the hail. He feared at the outset that the wines would show dilution but noted that they finished "very aromatic and nicely balanced—and more fruity and expressive than the '14s." Sangouard installed a pneumatic press in 2011, with a conveyor belt that enables him to move whole clusters into the tank by gravity, which he says preserves acidity in the wines and makes less creamy, perfumed wines than his previous Vasein press did.

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Prices & Retailers

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Pouilly-Fuissé "Quintessence" 2016 : 91/100

Pouilly-Fuissé "Authentique" 2016 : 90/100

November 2017 by Stephen Tanzer

2016 Domaine Sangouard-Guyot Pouilly-Fuissé Ancestral

Mâconnais, Burgundy
White wine from France

89 pts

\$32

add to playlist

(12.9% alcohol; 3.75 g/l acidity; made in fûts between three and eight years of age): Bright medium yellow. Distinctly more exotic scents of mango, fresh apricot and marzipan, with hints of menthol and anise. Silky, round and rich but quite dry, even a bit aggressive in the early going, with its very ripe fruit joined by hints of lichee and banana. Offers very good breadth but comes off as a bit medicinal today, and in need of a couple years in bottle to harmonize. The clay-rich Ronchevats has been the base for this bottling; this vineyard typically produces a rounder, fatter, more exotic style. This wine would be good with a crustacean in cream sauce.

Drinking Window: 2019 - 2024

Stephen Tanzer, Nov 2017

Tasting Date: Oct 2017

Grape Variety:

Chardonnay

Producer Commentary:

Pierre-Emmanuel Sangouard, who works 12 hectares of vines that were originally planted by no fewer than three sets of relatives, made an average of 55 hectoliters per hectare in his Pouilly-Fuissé vineyards in 2016, as his vines largely missed the hail. He feared at the outset that the wines would show dilution but noted that they finished "very aromatic and nicely balanced—and more fruity and expressive than the '14s." Sangouard installed a pneumatic press in 2011, with a conveyor belt that enables him to move whole clusters into the tank by gravity, which he says preserves acidity in the wines and makes less creamy, perfumed wines than his previous Vasein press did.

Winery/Importer Contact Info:

domaine-sangouard-guyot.com

Prices & Retailers

Enable local sellers



2016 Domaine Sangouard-Guyot Saint-Véran Au Brûlé

Mâconnais, Burgundy
White wine from France

88 pts

\$25

add to playlist

(13.2% alcohol; 4.1 g/l acidity; aged in fûts that are between five and eight years of age): Pale, bright yellow. Bright, green-tinged yellow. Vibrant aromas of orchard fruits and citrus zest complicated by a floral note and some spicy, toasty oak tones. Rich, spicy and sweet; more plump than the Mâcon-Vergisson La Roche but sound acidity gives it a firm vertebral column. Here the oak element has rounded the wine and added sweetness. This nicely filled-in midweight finishes firm and persistent, with a solid tannic structure. Here too, hail limited production to 40 hectoliters per hectare in 2016.

Drinking Window: 2018 - 2022

Stephen Tanzer, Nov 2017

Tasting Date: Oct 2017

Grape Variety:

Chardonnay

Producer Commentary:

Pierre-Emmanuel Sangouard, who works 12 hectares of vines that were originally planted by no fewer than three sets of relatives, made an average of 55 hectoliters per hectare in his Pouilly-Fuissé vineyards in 2016, as his vines largely missed the hail. He feared at the outset that the wines would show dilution but noted that they finished "very aromatic and nicely balanced—and more fruity and expressive than the '14s." Sangouard installed a pneumatic press in 2011, with a conveyor belt that enables him to move whole clusters into the tank by gravity, which he says preserves acidity in the wines and makes less creamy, perfumed wines than his previous Vasein press did.

Winery/Importer Contact Info:

domaine-sangouard-guyot.com

Prices & Retailers

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Pouilly-Fuissé "Ancestral" 2016 : 89/100

Saint-Véran "Au Brûlé" 2016 : 88/100

November 2017 by Stephen Tanzer

2016 Domaine Sangouard-Guyot Pouilly-Fuissé Terroirs

Mâconnais, Burgundy
White wine from France

88 pts

\$28

[add to playlist](#)

(13% alcohol; 40% done in old fûts, the rest in stainless steel; 3.9 g/l acidity): Bright light yellow. Fresh scents of orange zest and acacia flower. A firmly built midweight with a good balance of sweetness and acidity but also a slightly metallic quality. Not a wine of finesse--in fact it finishes with a slight burn--but this lightly salty Pouilly-Fuissé still needs a year to knit and expand. Today it shows a slight lemony edge on the finish.

Drinking Window: 2018 - 2023

Stephen Tanzer, Nov 2017

Tasting Date: Oct 2017

Grape Variety:

Chardonnay

Producer Commentary:

Pierre-Emmanuel Sangouard, who works 12 hectares of vines that were originally planted by no fewer than three sets of relatives, made an average of 55 hectoliters per hectare in his Pouilly-Fuissé vineyards in 2016, as his vines largely missed the hail. He feared at the outset that the wines would show dilution but noted that they finished "very aromatic and nicely balanced—and more fruity and expressive than the '14s." Sangouard installed a pneumatic press in 2011, with a conveyor belt that enables him to move whole clusters into the tank by gravity, which he says preserves acidity in the wines and makes less creamy, perfumed wines than his previous Vaseline press did.

Wine Enthusiast Magazine (USA)

1 Novembre 2017

Domaine Sangouard-Guyot 2015 Terroirs (Pouilly-Fuissé)

92Points **Editors' Choice**



By Roger Voss

While there is plenty of ripe fruit in this wine, it also has a delicious, crisp edge that gives the generous texture a good lift. Spice and toast lend rich support to this full, rounded wine. Drink now.

Domaine Sangouard-Guyot 2015 Clos de la Bressande (Mâcon-Villages)

87Points



By Roger Voss

This fruity wine is full of bright acidity. Crisp and clean, it shows yellow fruits and a shot of citrus. The aftertaste is lively and bright. Drink now.

Domaine Sangouard-Guyot 2015 Au Brûlé (Saint-Véran)

87Points



By Roger Voss

Offering attractive, tropical-fruit flavors, this wine is smooth and creamy. To balance that, a refreshing moment of tanginess gives a crisp shot of lemon. Drink from 2018.

Novembre 2017

BOURGOGNE AUJOURD'HUI

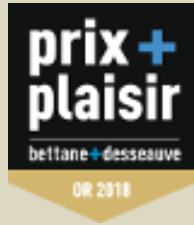
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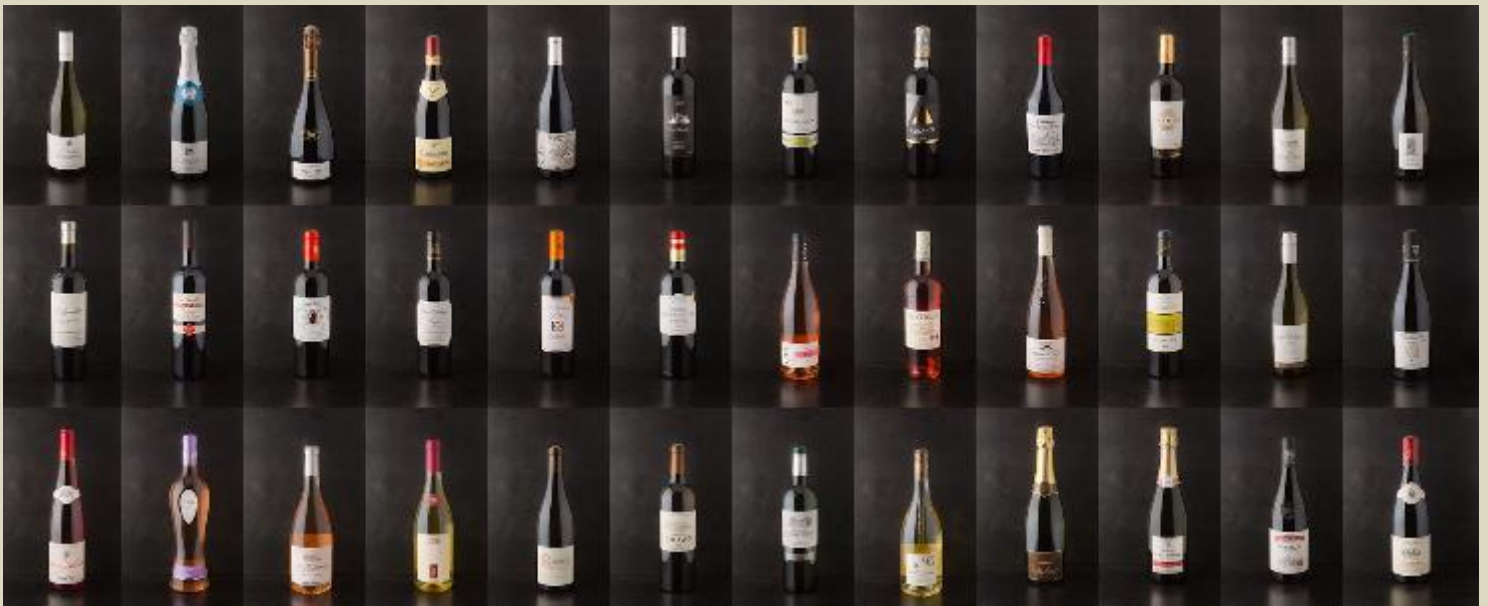
Saint-Véran “Au Brûlé”2015 : 14,5/20

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Pouilly-Fuissé « Ancestral » 2016 : médaille de bronze

"Une expression du chardonnay sur la fraîcheur pour ce vin de grande buvabilité."

Domaine Sangouard-Guyot Pouilly-Fuissé Ancestral AOP Pouilly-Fuissé Bourgogne Blanc 2016 15,00 □

Mai 2018

Wine Enthusiast Magazine (USA)

1 october 2018

Domaine Sangouard-Guyot 2016 Quintessence (Pouilly-Fuissé)

92Points



By Roger Voss

Fruit selected from old vines has been wood aged to give a rich wine with all the elements of a Pouilly-Fuissé. It offers a mineral texture and tight acidity along with ripe yellow and apple flavors that give richness. Drink this wine from 2021.

Domaine Sangouard-Guyot 2016 Authentique (Pouilly-Fuissé)

91Points **Editors' Choice**



By Roger Voss

From vines situated close to the rock of Vergisson, this wine conveys a strong mineral character that is balanced by the apple and yellow flavors that are, in turn, cut by acidity. It's a tight, fragrant and crisp wine with aging potential. Drink from 2020.

Domaine Sangouard-Guyot 2016 Ancestral (Pouilly-Fuissé)

90Points



By Roger Voss

This single-vineyard wine was wood aged more to open it up than to impart too much wood flavor. The success shows in the intense tropical fruit, rich acidity and just the lightest touch of spice. It's a full wine, ready to age further. Drink from 2020