



Domaine Francois Gaunoux

A Family of Cote d'Or

Domaine Francois Gaunoux is a renowned Cote d'Or, family estate of about 10 hectares still privately owned and controlled by the family.

Domaine François Gaunoux is now managed by Claudine Gaunoux, daughter of François Gaunoux, she grew up around the winery and vineyards officially joining the family estate in 2000. The Gaunoux family has been living in Côte d'Or since the 16th century. François Gaunoux has been working his vines since the age of 15. François is the son of the famous Henri Gaunoux, a winemaker from Pommard. An avant-garde winemaker, he knew how to combine modernism and tradition. A philosophy which Claudine upholds today.



Their vineyards are in the following terroir for reds: Beaune 1er Cru 'Le Clos des Mouches', Volnay 1er Cru 'Le Clos des Chénes', Pommard 'Les Tavannes', Pommard 1er Cru 'Les Rugiens', Pommard 1er Cru 'Les Grands Épenots', Pommard 1er Cru 'Les Épenots' and for whites: Meursault 'Clos de Tavaux' Monopole, Meursault 1er Cru 'La Goutte d'Or', Meursault 'Le Clos des Meix Chavaux' Monopole.

The grapes are picked exclusively by hand. Vinification is done using modern, winemaking material. The grapes are de-stemmed 100%. The cuvaison of the red wines is done using traditional methods and varies from 20 to 25 days depending on the vintage. Stainless steel tanks are used with automatic internal monitoring and thermo-regulation by computer. Pressing is done by pneumatic press. After fermentation, the wines are aged for 16 to 18 months. The wines are then filtered and bottled.

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