

# Guillaume Gilles



## Combeaux Massardières Gamay de la Vallée du Doux



### At a Glance:

- **Appellation:** Vin de France
- **Encépagement:** Gamay (100%)
- **Average Annual Production:** 800 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .3 ha of vines planted at 600 m in the Ardèche
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained, vines are planted at 6,000 vines/ha and average 40 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in mid-September

### In The Cellar:

- **Fermentation:** Spontaneous as whole bunches in concrete vats
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 18 months in neutral demi muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No more than 60 mg/l total sulfur

### In The Glass:

A few years ago, Guillaume acquired a 0.3-hectare plot of 40-year-old Gamay planted in pure granite at 600 meters altitude in the Ardeche, and he produces a mere 800 bottles per vintage on average. As with his Cornas, he refrains from de-stemming his Gamay, but he allows fermentation to proceed semi-carbonically. Any kinship with its Beaujolais brethren, however, is purely varietal, as this wine is powerfully structured and inky-fruited, with wild aromas of sandalwood and potpourri, and mouthwatering concentration.