

Guillaume Gilles



Guillaume Gilles, now in his late-30s (but looking ten years younger), is a force to be reckoned with, and his wines have deservedly garnered progressively more acclaim with each vintage since his debut in 2007. A local, Guillaume learned the ropes through stages with Jean-Louis Chave and Robert Michel between 2000 and 2004, and in fact he makes his wines in Michel's old underground cellar in the heart of the village. Furthermore, his flagship Cornas is produced primarily from vineyards in Chaillot which were the source of Michel's "Cuvée des Coteaux" back when he was active. A brilliant farmer, Guillaume eschews chemicals in the vineyards, working his three hectares completely by hand. He vinifies in concrete, uses only naturally occurring yeasts, and—critically—employs only whole clusters with no bunch-destemming, a vital contributing factor to his wines' intoxicating aromatics and a resounding statement of his old-school values. He ages his wines in 600-liter demi-muids of considerable age, racking minimally and employing never more than 60 milligrams of total sulfur, and bottling without fining or filtration. Guillaume's Cornas is unfailingly expressive, deep, powerful, and spicy, humming with terroir and easily rivaling the greatest creations of the appellation's old masters.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual hoeing and ploughing to maintain vineyard health
- **Soils:** Granite and limestone-clay
- **Vines:** Staked and head trained, vines were planted at 6,000 vines/ha in the 1870's, 1950's, 1976-1978, and 2009-2013.
- **Yields:** Controlled through severe winter pruning, debudding, and an occasional green harvest, yields average c. 35-40 hl/ha
- **Harvest:** Entirely manual, usually in mid-September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Wines ferment spontaneously as whole clusters in concrete vats. Cuvaison lasts 20+ days.
- **Extraction:** Wines seem punchdowns during cuvaison.
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation

Aging:

- **Élevage:** 18 months in neutral 600 and 400-l demi-muids
- **Lees:** Wines are racked off their gross lees after cuvaison and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** No more than 60 mg/l total sulfur