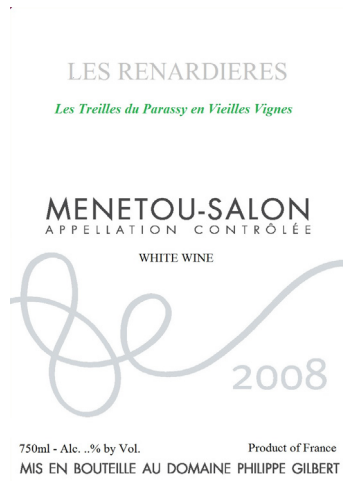


Philippe Gilbert



Menetou-Salon Blanc Les Renardières



At a Glance:

- **Appellation:** AOC Menetou-Salon
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2.2 ha of vines in the Southeast-facing Clos des Treilles parcel in Parassy
- **Soil Types and Compositions:** Kimmeridgian limestone clays, similar to the soils of Sancerre and Chablis
- **Vine Age, Training, and Density:** Trained in Guyot, planted at 10,000 vines/ha, and planted in the early 1970's
- **Average Yields:**
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously for 2-3 weeks in stainless-steel and concrete tanks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 22 months
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 22 months in stainless-steel and concrete tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, unfiltered
- **Sulfur:** 25-40 mg/l total

In The Glass:

From some of the estate's oldest vines, this cuvée offers concentration of fruit and minerality along with greater complexity from its extended time on its fine lees.