

# Philippe Gilbert



## Menetou-Salon Rosé



### At a Glance:

- **Appellation:** AOC Menetou-Salon
- **Encépagement:** Pinot Noir (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 4.6 ha of vines in the Clos des Morogues 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 and planted at 10,000 vines/ha. Average age is 25-30 years.
- **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:** 4-6 months
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 4-6 months in stainless-steel tanks
- **Press Wine:** Rosé is 100% press wine.
- **Fining and Filtration:** Fined with diatomaceous earth, unfiltered
- **Sulfur:** 25-40 mg/l total

### In The Glass:

Philippe Gilbert's rosé, sourced from vines in Parassy, is replete with a sense of vinosity that is nearly outside category. The thing that really thrills in this wine is its energy, a bracing kinetic drive that feels like biting into cool, fresh, ripe fruit right off the vine.