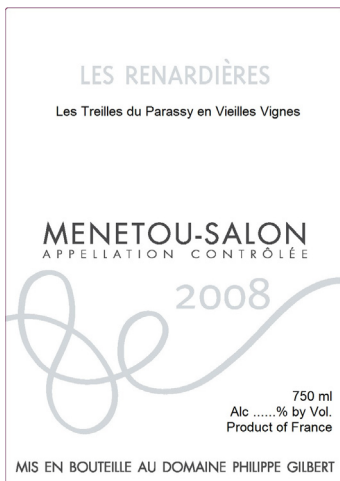


Philippe Gilbert



Menetou-Salon Rouge Les Renardières



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 2.2 ha of vines in the Clos des Treilles, on a southeast-facing slope in the commune of 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:** After c. 50% destemming, wine ferments spontaneously in 90-hl tronconic wood foudres for 2-3 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in 90-hl tronconic wood foudres following alcoholic fermentation
- **Élevage:** 12 months in 400-600-l neutral demi-muids followed by 8-10 months in concrete vats
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with bentonite, unfiltered
- **Sulfur:** 25-40 mg/l total

In The Glass:

The Renardières cuvée in red shows greater concentration of fruit from its old vines and displays greater roundness and warmth from its time in barrel. This is a more structured, sturdier offering than the basic Menetou-Salon.