

Philippe Gilbert



Menetou-Salon Rouge



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 5 parcels covering 6.5 ha throughout Menetou-Salon: Le Champaloin in Vignoux, Les Chandelières and Davet in Menetou-Salon, and Les Treilles and Le 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 30 years. The oldest vines in each parcel were planted in the following years: Le Champaloin (1960), Les Chandelières (1974-1976), Davet (1990), Les Treilles (early 1970's)
- **Average Yields:**
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** After 70-80% 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 90-hl tronconic wood foudres 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:

Philippe Gilbert's red Menetou-Salon, entirely from Pinot Noir, offers tremendous purity of fruit tied to the irrepressible chalkiness and steely zip of the area's Kimmeridgian soils. The wine is rewarding in its ebullient youth but will also reward time in the cellar, gaining complexity and notes of menthol and earth to complement its pleasing fruit.