

Philippe Gilbert



The history that surrounds the Domaine Philippe Gilbert, located in the central French hamlet of Faucards, extends to the reign of Louis XV, when François Gilbert took over the vines of his father in law in 1768, and stretches through nine generations to the current vigneron, Philippe.

Philippe's tortuous path to managing the 27 ha of vines inherited from his father, the first professional oenologist in the appellation, offers an inspiring lens into the resurgence of the too-often overshadowed Menetou-Salon appellation: Philippe was a successful dramaturg, producing and writing plays for the theatre – in fact, one of his creations, a poetic and philosophical contemplation of the horrors of the Srebrenica massacre in Bosnia, was performed in the States – when his father's impending retirement threatened the survival of the Gilbert family domaine. Having traveled the world and explored the intellectual side of the arts, he still felt the pull of the soils that his father worked for many years. His decisions to embrace biodynamic farming in the mid-2000's, introduce horse ploughing to some parcels, and increase his focus on single-vineyard expression has transformed the domaine to the benchmark estate in the appellation.

Viticulture:

- **Farming:** Certified Biodynamic by Demeter since 2017, certified biodynamic by Biodyvin since 2007. Certified organic by Ecocert since 2006, practicing organic since 2003
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote soil health, with 1 ha ploughed by horse
- **Soils:** Kimmeridgian limestone clays, similar to the soils of Sancerre and Chablis
- **Vines:** Trained in Guyot and planted at 10,000 vines/ha. Average age is 25-30 years.
- **Yields:** Controlled through severe winter pruning and debudding
- **Harvest:** Entirely manual, in mid-late September
- **Purchasing:** Entirely estate fruit

Vinification:

- **Fermentation:** All wines ferment spontaneously in stainless-steel and concrete tanks. Red wines see c. 70-80% destemming. Cuvaison lasts 2-3 weeks.
- **Extraction:** Red wines see pumpovers during fermentation; white wines do not see bâtonnage.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing for reds, pneumatic, whole-cluster, direct pressing for whites
- **Malolactic Fermentation:** follows alcoholic fermentation for reds, blocked in whites to preserve freshness



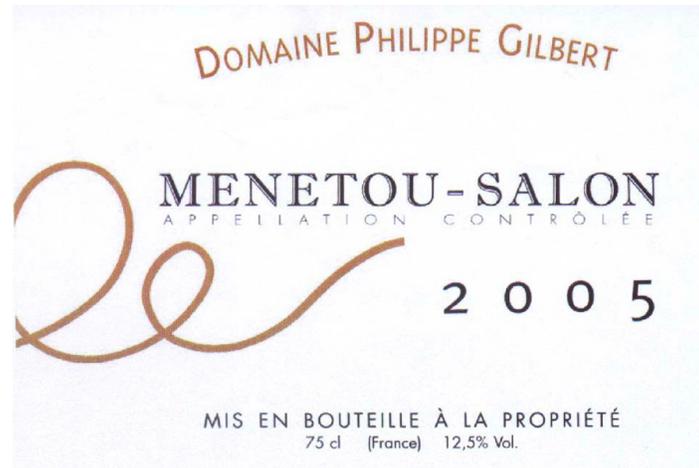
Aging:

- **Élevage:** Wines spend 10-18 months in stainless-steel and concrete tanks
- **Lees:** 6-8 months for basic wines, 12 months for single parcel wines
- **Fining and Filtration:** Wines are fined with diatomaceous earth or bentonite and are unfiltered.
- **Sulfur:** 25-40 mg/l total sulfur

Philippe Gilbert



Menetou-Salon Blanc



At a Glance:

- **Appellation:** AOC Menetou-Salon
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-east-facing Champaloin parcel in Vingoux, the Davet and Chandelières parcels in Menetou-Salon, and the Mantaloise, Clos des Treilles, and Clos du Bourg parcels 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. Le Champaloin planted in 1960, Davet planted in 1990.
- **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:** 10-18 months
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 10-18 months in stainless-steel and concrete tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, unfiltered
- **Sulfur:** 25-40 mg/l total

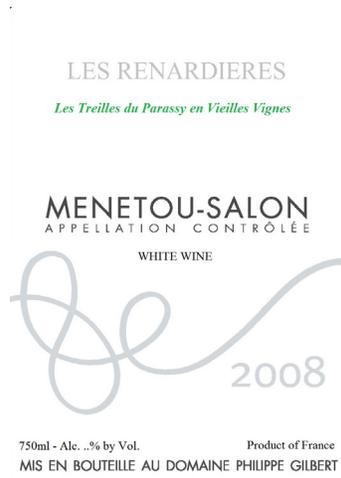
In The Glass:

The village level white of the domaine offers notes of citrus, pear, and grapefruit tied to salinity and cutting mineral backbone inherited from the region's kimmeridgian soils.

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.

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.

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

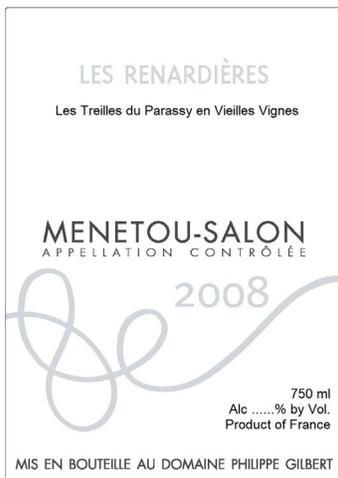
In The Glass:

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.

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

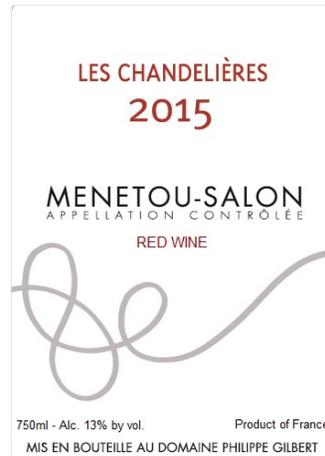
In The Glass:

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.

Philippe Gilbert



Menetou-Salon Rouge Les Chandelières



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 ha of south-east-facing vines in the Chandelières lieu-dit in the commune of Menetou-Salon
- **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 between 1975 and 1978.
- **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 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 Chandelières offering from Philippe Gilbert is capturing in its elegance, grace, and balance. While perhaps not as powerful as the Renzdières cuvée, this wine shines in its crystal-clear rendition of this parcel's kimmeridgian limestone and its south-east-facing vines.