



VIGNOBLES GONET-MEDEVILLE

CHATEAU GILETTE Sauternes

LE TERROIR

The locality of Gillette is situated in the centre of the village of Preignac, between the school and the cemetery. The vines are surrounded by walls which protect them from the prevailing winds and facilitate the mist so necessary for the formation of botrytis cinerea in years that are too dry.

The soil is made up of gravel and sand on blocks of sandstone and the terroir is well-drained.

VINES

The soil at Gillette has always been ploughed and enriched with 100% organic matter.

The last planting at Gillette dates back to the 1930s and any added planting is done using vegetal material already in place.

Here and there, some Muscadelle and Sauvignon vines can be found in the midst of the Sémillon.





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BOTRYTIS CINEREA OR NOBLE ROT

The phenomenon of botrytisation results from the combination of a number of factors: the very specific nature of the Sauternes terroir, its geographical situation and the specific weather conditions.

- The Sauternes terroir enables the Sémillon to ripen and even become overripe before the autumn equinox, which often brings rain, triggering botrytis.

- Furthermore, the Sauternes region is bordered by the Garonne and the Ciron rivers. The latter tiny river, which flows down from the Landes region, is much colder than the Garonne and their merging results in morning mists during the harvest season.

- While these morning mists are essential for the development of botrytis cinerea, sunny and windy weather which allows concentration of the affected grapes is perfect for botrytisation. The good weather encourages this concentration by evaporating the water present in the berry through the tiny holes pierced in the skin by the fungus; at this point we say that the grape is "rôti" (desiccated).

Furthermore, the botrytis digests the aromatic components of the grape and magnifies them; this is the alchemy of botrytis.

The phenomenon of botrytis happens practically every year in Sauternes, but to reach the quality requirements for its "crèmes de tête", Gillette only produces wine on average one year in two.





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HARVESTING

The 15 to 20 regular harvesters from the estate have the delicate mission only to pick perfectly desiccated grapes, in other words, digested by the botrytis and concentrated by the wind and the sun. The grapes are selected berry by berry and placed in small crates.

3 to 8 passes, called "tries" in the Sauternes region, are then necessary. The tries can be several days apart depending on the evolution of the grapes and will be spread out from the end of September to the end of October. Some vintages were exceptionally early as in 2003, when the harvest ended on 30 September, or very late as in 1988, when it finished in mid-November.

VINIFICATION

The grape must is extracted very gently (6 to 8 hours are necessary) using a pneumatic press. The juice which has 19° to 22° potential alcohol is then placed in stainless steel vats for fermentation.

We do not add any yeast or sulphites; the only intervention is to maintain the temperature at 17°C.

Fermentation can be very long as in 2005 when it lasted until July.

The balance is then at least 14° alcohol and about 100 to 120g residual sugar.



AGEING OR THE GILETTE PHILOSOPHY

When the wine is finished, we filter it lightly and add sulphites, then place it in a cement vat which is completely sealed and filled to capacity.

The long vat-ageing of 15 to 18 years then begins. The very long period will generate slow ageing which will allow the wine to develop the richness, volume and intensity of a mature wine without being oxidized.

Above all, the almost reductive nature of the ageing in a sealed vat as opposed to micro-oxidation in casks will maintain incredible freshness and youthful fruit in the wine, giving it unusual intensity.

A Gillette, with no taste of oak, will faithfully reproduce the incredible aromatic palette of the botrytis combined with the characteristics of the vintage.

Thus the unique taste and style of Gillette is created, destined to be kept for a very long time.

When the long ageing process is finished, the entire vintage will be bottled and stored for another 2 years at least before being put on sale.

Gillette then develops in the bottle and, when given the opportunity, survives the decades with the insolence of youth.....



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CHATEAU GILETTE SAUTERNES



Français

SUPERFICIE : 4,5 Hectares

TERROIR SPECIFIQUE DU

CRU : Sable et roches sur sous-sol calcaire

ENCEPAGEMENT : 90% Sémillon 8% Sauvignon
2% Muscadelle

VENDANGES : Manuelles - plusieurs tries

VINIFICATION : A basse température en cuves inox

ELEVAGE : 17-18 ans en cuves bétons

MISE EN BOUTEILLES : Après 20 ans d'élevage en cuve béton

PRODUCTION : 3 000 à 6 000 bouteilles

English

AREA OF THE VINEYARD : 4,5 Hectares

SPECIFIC SOIL :

GRAPE VARIETIES : 90% Sémillon 8% Sauvignon
2% Muscadelle

HARVEST : Hand picking

VINIFICATION : Stainless steel tanks

AGEING : 17-18 years in

BOTTLED : After 20 years in ageing

PRODUCTION : 3 000 to 6 000 bottles



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