Château Gilette

Sauternes Crème de Tête



ABOUT THE ESTATE

- One of the estates in the remarkable portfolio of Julie and Xavier Médeville, Château Gilette is a Sauternes property that has a centuries-old history.
- Since the post-WWII period, wines have routinely been aged for 15-25 years before release, much longer than is the standard.
- All aging takes place in concrete vats. No oak is used.
- Sauternes is also produced at Gilette's sister estate – Château Le Justice. These wines come from younger vines and were aged for three years.
- Château Gilette has been referred to as a “unicorn wine” and is unique not only in Sauternes but in the world.

APPELLATION
Sauternes

SUB-REGION
Graves

GRAPE VARIETY
94% Sémillon, 4% Sauvignon Blanc, 2% Muscadelle

FARMING
Sustainable (HVE3), Vegan

SOIL
Gravel, sand, rock, limestone and clay

VINEYARDS & VITICULTURE
The Gilette vineyard is just over 4.5 hectares in the center of the village of Preignac, with vines planted back in 1930. The walled vineyard protects the grapes and allows for botrytis. No plots are pulled up and no vines replaced unless one-by-one, as the old plants die out. The oldest vines are almost all Sémillon and planted in the 1930s.

HARVEST & VINIFICATION
The grapes are pressed very gently, and the must goes straight into stainless steel vats where it is stored, without oxygenation, for 15 to 18 years. Then wine is bottled and held in the cellar for another three to five years before release. No oak casks or barrels are used for either fermentation or maturation. The wines are never chaptalized. In years when Château Gilette is not made, the grapes are sold off in bulk. Yields are minuscule and total production is around 5000 bottles a year.

ALCOHOL BY VOLUME
14.0

PACK SIZE
12x750mL