

Le Sommelier INC.

Exclusive Wine Tasting – at The Fine Wine Reserve

Date of event: Thursday, March 28, 2008



Château Gilette, is unique amongst Sauternes producers in that they age their wines for many years, sometimes decades, only in concrete vats before they are bottled.

Current owner and winemaker, **Julie Gonet-Médeville**, continues this tradition begun by her grandfather, René Médeville, more than 70 years ago.

René couldn't afford the expense of oak barrels during the 1930s, so he chose to age his wines in concrete vats. He discovered the wines matured more evenly than in wood, and developed more complex aromas and flavours than those he had formerly aged in oak. The vat permitted the wines to breathe so slowly that the winery was content to allow the wines to age there for up to 20 years before bottling. In fact, the youngest wine in this collection (1985) has just celebrated its 23rd birthday!



The following wines are currently available at the LCBO Vintages.

CHÂTEAU GILLETTE DEMI-SEC 1954

"Deep amber gold. Intense, botrytis driven notes of marmalade, mint, quince, apricot, caramelized pineapple. Unbelievably fresh given the age of this wine. Off-dry, full-bodied, loads of extract and concentration, crisp acidity. Creamy texture; long crème brûlée-flavoured finish. - **John Szabo, MS**

CSPC 48942 (M) 750 mL \$269



CHÂTEAU GILLETTE

When René Médeville

CHÂTEAU GILLETTE CRÈME DE TÊTE 1979

"A medium-gold color is followed by a buttery, earthy perfume revealing hints of tropical fruits and crème brûlée. This medium-bodied 1979 displays surprising youthfulness (a characteristic of Gillette), good acidity, and a long, sweet finish. While not a blockbuster example, it is a noteworthy effort in what was a good rather than great vintage for Sauternes. Anticipated maturity: now-2012. Last tasted 12/02. **90 points.**" - Robert M. Parker, Jr.

"Bright gold. Almost fresh, youthful(!) notes of clean botrytis; peach, apricot, brown sugar. Fully sweet, full-bodied, high glycerol and extract with beautiful balancing acidity. A real treat." - John Szabo, MS

CSPC	49007	(S)	500 mL	\$200
CSPC	48967	(S)	750 mL	\$306

CHÂTEAU GILLETTE 1982, 1983, 1985

Christian Médeville, Julie's father, rejects modern marketing methods, preferring instead to keep his precious nectar made from Semillon, Sauvignon & Muscadelle in vats under anaerobic conditions for an amazing 20 years before bottling and selling it. The Crème de Tête is First Growth quality with a powerful bouquet and intense flavour of liquorice and peaches and cream, following by a long barley-sugar aftertaste." - Tom Stevenson, The New Sotheby's Wine Encyclopedia

CHÂTEAU GILLETTE CRÈME DE TÊTE 1982

CSPC 49015	(S)	375 mL	\$141
CSPC 48975	(S)	750 mL	\$289

CHÂTEAU GILLETTE CRÈME DE TÊTE 1983

CSPC 49023	(S)	500 mL	\$210
CSPC 48983	(S)	750 mL	\$312

CHÂTEAU GILLETTE CRÈME DE TÊTE 1985

CSPC 49023	(S)	500 mL	\$210
CSPC 48983	(S)	750 mL	\$312

We look forward to seeing you!

Le Sommelier, Exclusive Wine Agents

416.603.7026

lesommelier.com

settled in Preignac, Bordeaux in the 1930s, he started with a few tools: a wine press and few casks. At that time, the Sauternes vineyard was going through its leanest days; wines were not selling well, vineyards were ill tended, estates were sold and sold again, and a poor general financial outlook came to worsen the situation. Casks were a rare commodity and they could not be replaced. René Médeville needed to find a new way to mature his wines.

He decided to build concrete vats as he had seen this being done successfully elsewhere. Once the first harvests had been vinified and stored, he observed that maturation in concrete evolved slower than in oak, more homogeneously, without damage or alteration. Whereas the barrel does not stop external elements (like air) from getting in, the concrete vat is a neutral and effective shelter, which allows wines to live and mature at their own pace.

[LeSommelier Inc.](http://LeSommelierInc.com)