



Château Gilette

“L’Antiquaire de Sauternes”

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Château Gilette

“The Antique Dealer of Sauternes”

At the most westerly point of the Sauternes vineyards, equidistant between the Garonne and the Ciron rivers, there is a place where a dynasty of conscientious winemakers has unveiled the secret of the terroir.

While respecting the traditions of their ancestors, the Médeville family make prestigious, unique wines, and are market leaders in the great bourgeois Sauternes. Château Gilette is their top wine, to be tasted after a long hibernation of twenty years, representing a welcome pause in life's relentless flow.

I- History and the family



The Médeville family has been in the heart of the Sauternes region since the marriage of Numa, great-grandfather of Christian Médeville (Julie's father) to a certain Miss Marie Despujols.

An attractive, wealthy orphan, she brought to the Médevilles the beautiful family mansion in the centre of Preignac village (the house had been bought by one of her Despujols ancestors in 1710 from a Mr Lamothe), as well as the surrounding vineyards, Gilette and Les Justices ...

Numa Médeville was the owner of a large vineyard in Cadillac-sur-Garonne, the cradle of his family, and managed the Preignac estate from there. A highly colourful character, he made his mark in the family chronicles, for it must be said that Numa was not a wine producer like any other. He built cellars in Cadillac which were among the largest in the Gironde department, became a wine merchant and a banker and built up a loyal client base. He then travelled throughout Europe. In the field of wine he was a visionary, a great traveller and a pioneering exporter. He won cups and medals in gold and silver (his descendants keep them religiously – they cannot be compared with the scraps of paper of today!) in competitions and exhibitions which took place in Paris and Lyon, in Belgium and in the Netherlands, from 1880 to 1900. In 1886, for example, he won an award for his “wine collection” which began in 1819, and in 1895 his wines were not in the competition as he was a member of the jury at the Bordeaux and Amsterdam exhibitions. A man ahead of his time, Numa Médeville knew how to advertise his wines and was an unknowing missionary in public relations, a precursor of today's publicity strategies.



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Although Joseph Médeville, Numa's son, did not exactly follow in his father's commercial footsteps, his grandson, René idolised his grandfather. When he inherited the estate, he sought to put his grandfather's methods into practice once again and he set up the cellars in Gilette, right in the village of Preignac.

A wise man, deeply attached to his roots and his land, aware of what is important and disliking artificiality, René Médeville, with the loyal and efficient support of his wife, Gisèle, a remarkable woman, made a name for himself as a great maker of Sauternes, using the long-term conservation techniques which contribute to Château Gilette's fame. A man of strong character, and fiercely stubborn, he always held to his beliefs.

René and Gisèle had two children. Alain chose to go into insurance and Christian, who took over the management in 1959, did not merely carry on his ancestors' tradition in the Gilette branch (there is also a large estate in Cadillac in the other branch of the family).



René et Gisèle Médeville

He improved even more the ageing of the famous old vintages and his success is well known. He enlarged the estates, integrating Château Respide-Médeville, and he asserted himself not only as an eminent wine technician but also an aesthete of Sauternes, that special wine. There is no doubt that this modern winemaker, who is as much a winegrower as a managing director, has passion.

After her marriage to Christian Médeville, his wife Andrée was amazed by the enthusiasm she found in Preignac. "I got to know two madmen here, my father-in-law and my husband!" she says today with a quiet smile.

René et Christian Médeville

But she very quickly admits that she also fell in love with the family and with Sauternes, and she speaks tenderly of the later years of her father-in-law, the family celebrations for the engagement of one of his grand-daughters, the lunch awash with Gilette, the ovation he received surrounded by the entire family and his peaceful death four days later ... The archivist of the Médeville genealogy, Andrée scoured family papers, exhumed diplomas, and brought family portraits down from the attic. She is fascinated by these solid bourgeois, hard-working and attached to their land; testaments matter to them and each generation has made a point of building up the family heritage instead of dispersing it.



With no training in this area at the start, she only had a degree in philosophy which was no doubt to prove useful to enable her to remain calm during the hardest moments.

Christian and Andrée Médeville symbolise marital bliss under the lucky Sauternes star. A happy marriage, complementary efficiency in work, the pace of their hectic life is cushioned by the refined décor of their serene home in Preignac, among the carefully preserved collections of books, carpets and stones.

The couple are especially happy as since 1975, things have gone very well and their efforts have produced results. Christian's worries during the harvests were matched by Andrée's anguish when she had to refuse orders from all over the world, but when they had to defend Sauternes they stood together, whether it was to defend their own wine or that of others. When receiving guests, for example they didn't only offer Gilette to drink, but all the Sauternes and Barsac wines. It must be said that even in the worst of times, Christian and Andrée Médeville never gave up.

Their succession is ensured. The Médevilles have three daughters: Anne-Valérie, who has studied law and runs an estate agency called "Demeures et Vignobles", specialising in the sale of prestigious homes and vineyards, under the aegis of Sotheby's, Laurence, a pharmacist, and Julie, who manages the vineyards with her husband, Xavier Gonet, a winemaker from the Champagne region. In this way they are expanding the family vineyards... and respecting tradition!



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All three are passionate about the land and wine, as can be seen when their parents tell of the long and comfortable meals with the entire family, a family ritual which is of course more related to wine than to food. Often on reaching dessert, one finds fifteen to twenty bottles open on the table, with everyone tasting, comparing and giving an opinion in the most serious fashion...

Julie is Christian and Andrée's third daughter and has always wanted to work on the estate. She first studied law, earning a degree in Private Law and then taking a Master's in Law, Economics and Management in the wine sector at the faculty of law in Bordeaux. She met Xavier Gonet, her future husband, in 1993.

In 1997, the year she completed her studies and married Xavier, she returned to the family estate.

Her husband, Xavier, comes from a long-established family of winemakers in the Champagne region, in Mesnil sur Oger. He is also the third child of Philippe and Denise Gonet, and he worked on the various family estates in Champagne and Burgundy. Following a degree in biochemistry, he obtained his diploma in oenology in 1996 and joined Julie on Andrée and Christian Médeville's estates.



Xavier did not however abandon his roots in Champagne, and in 2000 he left the family champagne business, Philippe Gonet, and set up his own estate with Julie, Champagne Gonet-Médeville, in Bisseuil.

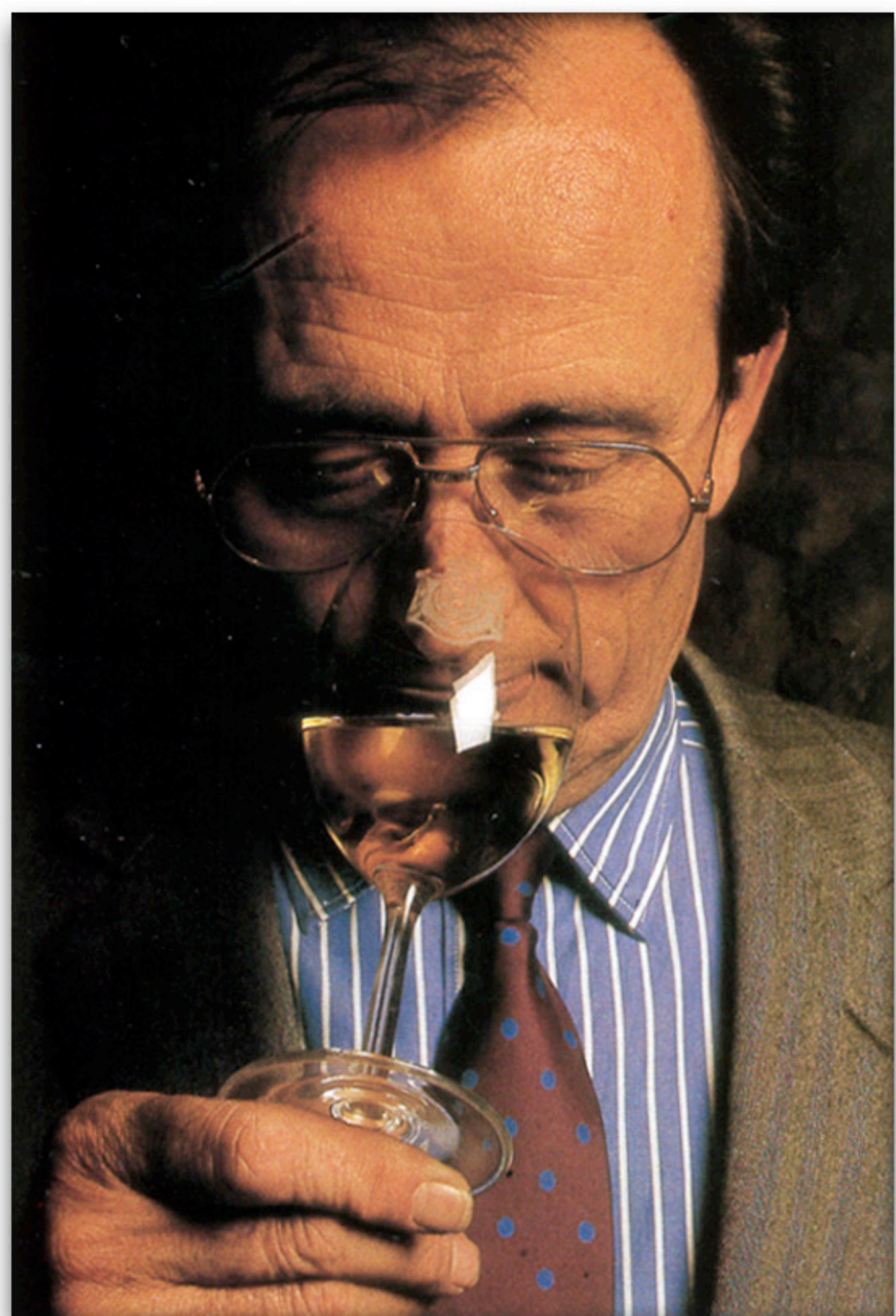
In 2004, Christian and Andrée retired and Julie took over, assisted by Xavier.





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II- Noble Rotet and the Harvests



If you want to hear about Sauternes, go and see Christian Médeville in Preignac. He will start by bringing matters back to basics. "Take a bunch of grapes and eat them. You will have grapes that have more sugar than others; they don't all have the same irrigation, and therefore the same flavour. If you then cut a grape you will see that the sugar content is different according to the zones; more around the pips and the exterior, less in the middle section. And then there are different degrees of ripeness from one vine to another, one bunch to another, one berry to another. This means that once we decide to harvest the grapes at a specific physiological point, we can't pick them all at the same time."

Christian Médeville will then talk to you about botrytis, the fundamental component of Sauternes. This microscopic fungus, assisted by a micro-climate not found elsewhere, activates noble rot on the grapes, provoking a mysterious biological alchemy which cannot be explained rationally. Its development is variable; it can take place slowly in the early morning dew, a little quicker during the traditional morning mists of the region, and even more rapidly if the relative humidity of the soil is favourable. There are many parameters and include of course the amount of rain, sun and the hazards of the ocean climate.

Christian Médeville refers to the ripeness of the grapes over and over. It is the key condition for great wines and it can only happen if the vines (especially the young vines which are the most fertile) do not produce too many grapes. The excess bunches must be regularly removed, a little like the "angels' share" given back to the land. It's all a question of balance and production possibilities; if this selection is not carried out, certain grapes will never ripen and others will not develop, or develop too little, noble rot.

Managing a Sauternes vineyard can often seem like a high-risk operation. Of course, diseases can be treated, but there are unavoidable disasters such as hail or late spring frosts which can destroy everything. When autumn arrives the grapes have to be constantly monitored to ensure that a worm hole or a bite made by a bird does not result in the development of grey rot.

"La part des anges", translated as "the angels' share" is an expression used in winemaking and which refers to the alcohol which evaporates from the casks during the ageing process.





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When the grapes ripen and the phenomenon of botrytisation has begun, the vine can be seen to change with the naked eye. When harvest time approaches each bunch has grapes at different stages of development – those that are ripe, those that are beginning to turn purple but without any exterior rot, those which have small breaks in the skin through which their liquid has escaped, those which are drying up and finally those which are completely dry, with all the intermediate variations possible. It is all very surprising and the lay person with no knowledge of the subject could easily conclude that they are “bad grapes” in the process of rotting.

If they only knew...!

This explains why the harvests in Sauternes are late and why they need several selections – three, or even nine or ten. Here, everything depends on the evolution of the botrytis.

Each winemaker has his eyes fixed on the vines and watches the ripening. When the botrytis concentration seems ideal, he gives the all clear for the harvest.



Harvesting never lasts less than a month and takes place at different times; it can start in mid-September and finish late November. No harvest is like another and there are years when the external context is very difficult. There are no rules either for the pace of the selections – they can take place on successive days, or there can be intervals of several days between them. The first picking can take up 25% of the harvest in the best-case scenario, so selection has to be strict. The Médevilles recommend that enough grapes should always be left to contaminate the others with noble rot.

It is clear then that in these conditions harvesting needs to be carried out particularly carefully. In Preignac, the estate staff does the harvesting, together with people from the village or neighbouring farmers who participate regularly. They all know the delicate and specific rules of Sauternes – it's difficult to employ people from outside, students and so on, who are often horrified to see that thirty people can only gather a few baskets by the end of a morning.

By being too zealous, which is to their credit, they sometimes find it difficult to pick only three grapes from a bunch, whereas if they picked a few more it could jeopardise everything. In any case, there are two immutable rules at the Médeville's – a member of the family is always present and all the baskets are carefully checked. Harvest time is a decisive moment in the year, a moment of intense activity for all Sauternes producers and especially at Gilette and Les Justices. Julie insists on bringing her grapes to the terminal phase of ripeness, to optimise the majestic aromas which will develop in the wines. It has to be said that the risk is great, the margin of manoeuvre is narrow, the weather is uncertain and can change overnight, anything can happen. In the end the winemaker's flair is irreplaceable. And often the price of a successful harvest is considerable anguish.



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The 1988 harvest, for example, was exceptional. Although late (it finished on 20 November!), the quantity of ripe grapes was remarkable and rare, all perfectly healthy.

Christian Médeville was amazed: "The grapes damaged by wasps, sparrows and even the harvesters' scissors, didn't suffer; they retained all their qualities and became more concentrated without deteriorating. We carried out seven selections – it was incredible! It was a vintage on a par with 1937, the greatest vintage of the century."

It might be useful to note here the improved overall quality of the Sauternes vineyards; this is clearly the result of raised awareness in general. There has undoubtedly been a levelling up and the producers are constantly seeking greater quality.

So, let's go back to Gilette for the harvest year. As soon as the first lot arrives and depending on the amount, the first selections are usually vinified together, and then the others, often in groups of two lots. They are blended, placed in the vats and the must is cooled for racking. Then comes fermentation, The must is checked constantly as soon as the first selection is carried out so as to see whether any special precautions need to be taken for vinification. For the wine, it's only the start of a long process...

All these actions and battles represent an approach which when applied to a well-tended vineyard can result in definitive wines. The winemakers of Sauternes are a race apart; compared to other Bordeaux winemakers, they are aristocrats. Julie resembles her wines.



VIGNOBLES GONET-MEDEVILLE

III- "The Antique Dealer of Sauternes" - Château Gilette

The vineyard at Gilette is an enclosed area of sandy soil on a rocky subsoil set on clay and it is situated in the heart of the village of Preignac, near the cemetery.

When he took over the estate, René Médeville completely replaced the planting which his granddaughter Julie maintains with care, like a gardener, regularly replacing the vines which are no longer good, but without pulling up whole plots, preferring to keep as many old vines as possible.

The aim of this strategy, which is inspired by the old sayings of our regions ("old pots make good soup" says Julie, laughing!), is to have as many old vines as possible, as they produce the richest grapes and give complexity and volume to the wine.

The amount of grape varieties planted is calculated according to specific criteria and within a very precise range. About 90% Sémillon (aromatic and rich, this grape is sensitive to noble rot), 8 to 10% Sauvignon (which contributes liveliness and fruit but also finesse), and 2 % Muscadelle. The latter variety is very perfumed and stimulates a link between the others as well as developing the bouquet. Julie seeks it out and is very attached to it, to the extent of replanting some in her Graves estate so as to add an aromatic note to the bouquet of her dry white wines.



In order to understand the history of Château Gilette, it is necessary to go back in time a little. When René Médeville moved to Preignac in the 1930s, he had to practically start again from scratch; he started off with some equipment brought from his estate in Cadillac, a press and some barrels. The renovation was long and hard as it shouldn't be forgotten that the Sauternes vineyards were going through a difficult period, with wine sales down, the vineyards somewhat neglected (the two often go together....) estates changing hands, all against a background of financial problems for everyone. Barrels were rare and impossible to replace at that time, so René Médeville sought another solution to keep his wines.





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He knew very well that casks will contribute something only if they are in new oak (after five years they become ineffective containers) and he decided to build concrete vats in his cellar, a system already in use elsewhere.

Once the first harvests were vinified and stored, he noticed that over time the wine aged differently, more slowly, in a more homogenous fashion, without deteriorating or changing. While the cask does not prevent external influences, as the air can enter and accelerate ageing, the vat on the contrary provides a neutral environment and allows the wine to live and age at its own pace.

René Médeville quickly came to a conclusion: the first Gilette wines bottled using this method had not changed much after four or five years in the vat, meaning they were not ready for drinking. In this case, why not keep them longer and bottle them later?

Fifty years on, experience shows that René Médeville was right. When his son Christian came to work with him in 1959, bottling was being done with the 1947 wines, which were then kept three to five years more before being marketed. Then new vats and cellars were built (as René Médeville lived in Cadillac he even built vats there), and the large-volume stock increased. The keeping time for the wines became longer too.



Today, the Gonet Médevilles keep the wine for more than twenty years and their eyes shine when they tell how the Gilette saga began: "Of course, money was a factor, as storing in vats cost less than in casks, but above all my grandfather thought it was a pity to drink young wines that were completely "closed", especially as they would become superb when older". Today the strength of the Gilette wines can be seen in all its splendour. Thanks to the storage system of well-coordinated ageing in large volumes, the wine lover will never be disappointed by these noble bottles.

The result of a rigorous strategy applied for half a century, Gilette wines could be described as the Gonet Médevilles' "business card", very successful Sauternes.



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To arrive at this result, there is of course the structure of the wine itself, the concentration, the alchemy from the botrytis. Then, the ageing in vats which allows it to retain the primary fruit aromas and to respect their evolution as perfectly as possible. The evolution of the wine over time is not altered by placing it in casks which would hasten its development. Added to this, a Gilette which has aged for twenty years without having any contact with wood can continue to live "horizontally" and easily wait for ten or fifteen years before being opened.. In this context, the wine lover will be interested to know that the Gilette "starts" are sometimes astonishing. For example, the wines of 1988 had banana aromas less than six months after the harvest, showing that they were already very different from the traditional aromas of the grape. Who knows what riches await after their long sleep.....Until the 1970s, the Médeville's singular methods were considered to be slightly mad, as they went against the local traditions and even against the current rhythm.



But if they were regarded as eccentric, it was also because the fashion for old vintages had not yet begun. No-one knew when to drink them, where to drink them and people even hesitated to serve them at the end of a meal. In twenty years, everything has changed. Even if Sauternes has always had its passionate followers, it now benefits from the culture of leisure and of course the growth of interest in wine and "good drinking" in general: newspapers and specialised press, guided tours with wine-tastings, various clubs, shops specialising in old vintages, restaurant cellars etc. We are drinking in a different way, we choose with whom we drink and we like to offer wines that will be appreciated.

In this context, the aromas of the Sauternes wines and those of Gilette in particular are amazingly varied; they can astonish the most blasé of connoisseurs... While it is accepted that Semillon harbours aromas of acacia honey, lemon, lime-blossom, verbena and grapefruit, and that Sauvignon tastes of flint, blackcurrant and valerian, not to mention the discreet aromas of Muscadelle, intensive tastings have often revealed a touch of roasted almonds, pale tobacco, amber, candied fruit, vanilla, coffee. These aromas (or fragrances, when speaking of the richest and most delicate ones) are not intellectual inventions; a very technical analysis of chromatography in gaseous space has confirmed the complexity of the aromas to be found in one single bottle of Gilette: almost twenty components, each more varied than the other.



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Christian Médeville has always been nicknamed “the antique dealer of Sauternes”, a title which suits him perfectly. Like his colleagues who sell antique furniture and old master paintings, he hates to see his bottles go, wines he has reared with care and to which he has become attached, like precious objects. He is quite happy to confess, with sadness in his voice, that “in fact, we should keep them all”.

Another factor is the reality of the economic situation, more or less stressful according to the periods. While the 1950s was a decade with many great vintages, the same cannot be said for the 1960s when there were only three vintages at Gilette out of ten. A painful choice, but necessary to maintain quality.

It would be impossible to close the chapter on Gilette without mentioning the famous “crèmes de tête” (the richest wines, usually made from the first pickings) which result from very severe and specific selection at harvest time. Made from grape juice which flows out of the press at a minimum of 20 °C, they use the best grapes of the best years which can come from one, two or three selections (as in 1950 and 1955), or the entire harvest (as in '59 and '61), or none at all (as in '52 and '62). But the degree is not enough; the grapes must have been picked with plenty of noble rot after being perfectly ripe to contain the aromas which will develop to an extraordinary degree. In this context, 1988 was an exceptional year because only “crèmes de tête” were produced. Although there had already been harvests like this one, the volume was never more than a maximum of nine hectolitres to the hectare. In 1988, both quality and quantity were exceptionally present, the yield being about 12 hectolitres to the hectare. This is of course very far removed from the figures of other appellations (which can attain between forty and fifty hectolitres to the hectare), but it is very impressive for Sauternes.

*Be patient, however, as you will have to wait at least twenty years to taste the 1988 Gilette “crèmes de tête”.
Rendezvous in 2009 ...*



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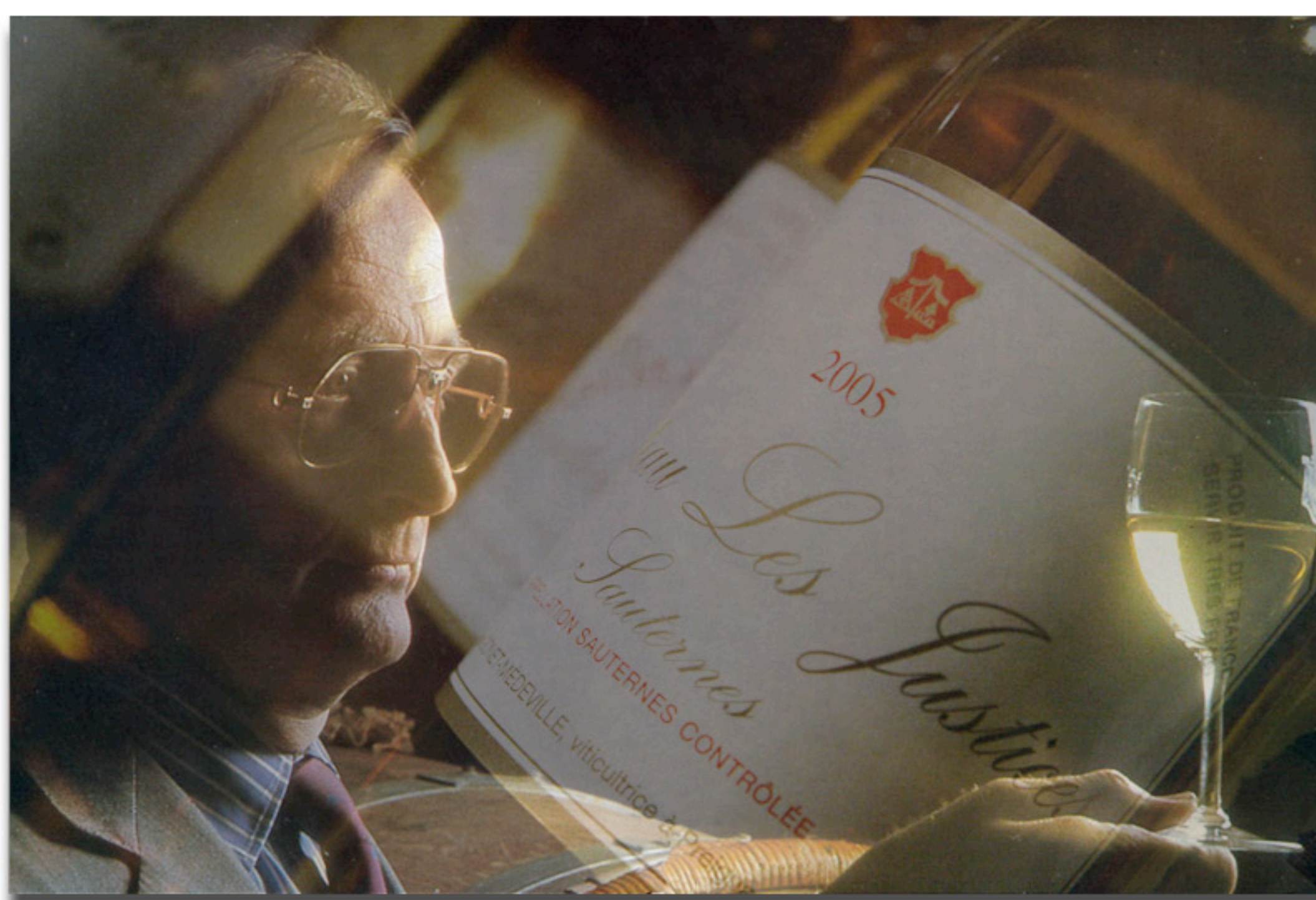


VIGNOBLES GONET-MEDEVILLE

IV- The other Châteaux: Les Justices and Respide-Médeville

Apart from the prestigious Gilette, the Gonet Médevilles own two other estates: Les Justices, which is also in Preignac, and Respide Médeville in Toulence, a neighbouring commune on the road to Langon.

The history of the wines at Les Justices is very old, as Numa Médeville was already selling them separately, and the Larousse Agricole of the last century mentioned the estate and its red wines, which was fairly unique in an area known for great sweet white wines. Nowadays, Château Les Justices produces classical and elegant Sauternes. The specialists also say that they are mellow, redolent of flower and fruit essences, and with a long finish. Just like its elder brothers at Gilette, Château Les Justices bears the stamp of the enlightened obstinacy of its owner.



As for Château Respide-Médeville, a vineyard created in the 18th century, it nurtures wonderful Graves. The dry white wines, matured in constantly renewed casks, are lively, have great staying power and lots of aromas, while the reds have a beautiful dark colour and solid structure. It should be noted that the institute of oenology and agronomy in Talence has carried out in the Graves estate an in-depth study of this very specific terroir that can be found in the terraces of the Garonne river, from Bordeaux to Langon. Samples are taken regularly of the grapes and a section of the land was carried out to study the sub-soil under sand and gravel. (Emile Peynaud provided advice to the estate.)

The Gonet Médevilles look after all their vineyards with the same care.





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V- Gonet Médeville Champagne

The estates in Champagne, where only grand cru and premier cru are cultivated, came into the family through Julie's husband, Xavier.

They decided to return to ancient growing methods: working the soil and 100% organic fertilisation, "to let the terroir speak". Yields fell, but they were not worried as the quality of the grapes they produced rapidly rose. To maintain the specificity of the terroirs which add value to this small business they vinified each plot separately in old casks, and refused to carry out malolactic fermentation. The prestigious origins of the wines being vinified can be read on the casks, written in chalk: Ambonnay "La Grande Ruelle", Le Mesnil sur Oger "Champs d'Alouette", Mareuil sur Ay "La Clef"...

Blending became an exciting exercise and became the key to the success of the estate's wines. Conscientious bottling, a minimum of 24 months ageing on laths and very low levels of dosage (sweetening with liqueur d'expédition – wine and sugar) help preserve the purity of the wines.

But how do they manage to keep a close eye on all these terroirs?



At harvest time, work in Sauternes and Graves slots perfectly together, almost as if the vineyards were in league with the winemaker.

As they say themselves: "We start by bringing in the dry whites, then the Merlots at the same time as the champagne, then we clean the Sauternes and start a first selection. Between picking the Merlots and the Cabernets we have a minimum of twelve to eighteen days, so we have plenty of time to carry out one, two or even three selections in the Sauternes. Generally, Xavier manages to come back from Champagne at that time. Then the Cabernets take five or six days at most – it's the pause between selections. Then the vinification. The whites are practically finished when we start on the sweet wines. It's clear that everything is a matter of synchronisation and organisation." Gilette, Les Justices, Respide Médeville and Champagne - it's all nicely balanced at Gonet Médeville, famous and widely recognised for the quality which is the common denominator of all its labels.

Even if Château Gilette is of course the star, it must be said that the clients (restaurants, wine merchants, individuals and collectors) like the Graves, the Sauternes and the champagne from great vintages as well as the more modest bottles. They have total confidence in the Gonet Médeville name and requests flow in from all over the world to the point where exports of all the wines have been restricted to 50% of the overall figure.



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VI- Les Vins et La Table

In their crusade to obtain recognition (or should we say rehabilitation?) for Sauternes, the Médevilles were luckily helped by other enthusiasts. At the time of the slump, they took up their pilgrim's staff and, just like their ancestor Numa, began a vast public relations operation. Wine-cooler in hand (the bottles must be presented at the right temperature...) they did a tour of France's top restaurants. This novel approach was successful - Jean Troisgros spontaneously offered a tasting of their Sauternes to his clients, passing from table to table, and he imposed it as an aperitif. Chapel added the Gilette wines to his magnificent handwritten menu which he had just finished...

Today, restaurants are still to the fore in the Gonet Médeville fan club and the latter can be proud to have their wines presented on the best menus in France and abroad.



Something rare and which merits mention – in Preignac direct contact is maintained with most of the top chefs; they are the best spokespersons for the wines and don't hesitate to phone to restock their cellars. Some of them even ask regularly about the progress of the harvest, preferring to get their information from source rather than listen to trade gossip... All these chefs, as well as journalists (the Gonet Médevilles maintain contact with committed reporters in Australia, Denmark, America, Venezuela etc) have helped to change the image of the wines of Gilette and Les Justices and of Sauternes in general. Although at one time the king of sweet wines was condemned to being merely a dessert wine or to accompany the ever-present foie gras, its image has rapidly changed.

First, it became an aperitif and brought new freedom to this key moment of a convivial meal; vintage Sauternes is so original. Then it began to shine in other refined combinations: poultry dishes with fruit such as the famous duck à l'orange, Indian cuisine (curry with rice and other related dishes), strong cheeses such as roquefort and all types of veined cheese. Andrée Médeville did not hesitate to break with culinary traditions, carrying out research into food and daring to push out the boundaries with her Sauternes. Her dream? A lunch or dinner built around these great wines, meals which often take visitors aback before surprising and delighting them.

To be successful and to live on as a wonderful memory for the guests, simplicity is the rule; this is the basis of the country-style cooking which is part of the tradition of hospitality in the region: quiche lorraine or cheese soufflé as a starter, followed by fish in a cream sauce, then a main course of meat, either lamb or veal (or sometimes grilled chicken or cockerel).

For maximum enjoyment, Andrée Médeville entrusts one of her secrets to us – offer different bottles as an aperitif and serve them again during the meal. The wines warm up and release other aromas...



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Christian Médeville, for his part, is even more meticulous about the precautions to be taken with his wines. Although he regrets that the fashion for modern ice-cream and chocolate-based desserts has meant that the monopoly enjoyed by Sauternes at the end of a meal has been reduced (we return to the famous simplicity required by the king of sweet wines) he is very precise about the different vintages that should be used. Wines vary over the years and you have to know how to play on their respective qualities.

A young wine will be perfect as an aperitif; a very lively and fruity young wine will effectively be at its best with a quiche. And whereas an older and more discreet vintage will be the perfect accompaniment to fish, it is best to keep the richest wines for the cheese,

Finally, it must not be forgotten that old Sauternes can be put in a carafe before being tasted because they have been locked up for a long time and need to breathe.. The best way to do this is to place them in a carafe in a cool place for a good while so that they can develop. The specialists at Gilette also refer to the colours of these exceptional wines; the ideal carafe needs to be invented to reveal the colours which pass from pale gold to ochre, through a whole spectrum of ambers and yellows.

Even in the land of the greatest wines in the world, all is not yet perfect...

