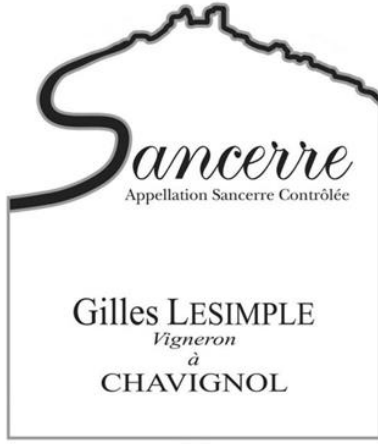


the wine trust

HERITAGE • TRADITION • CRAFT

Domaine Gilles Lesimple



Owner: Gilles Lesimple

Country: France

Region: Loire Valley - Sancerre

Founded: Fourth-generation

Annual Production: 5,000cs

Description: Gilles Lesimple is a fourth generation vigneron based in the famous village of Chavignol in the heart of Sancerre. Gilles trained in California prior to taking the reins of his family's domaine in 1997 and soon thereafter began to bottle his own wine (the domaine had primarily sold their wine to local negociants). He follows a minimal intervention philosophy both in the vineyard and in the cellar.

Wine Notes – 2019 Gilles Lesimple Sancerre (Certified Sustainable)

Gilles Lesimple is fortunate to have vineyards which span all three of Sancerre's primary soils type – Caillottes (rocky limestone), Kimmeridgian Marnes / 'Terres Blanches' (dry, white chalky limestone clay) and Silex (rocky decomposed flint). In both the vineyard and the cellar, Lesimple follows a minimal intervention philosophy, farming sustainably in the vineyards and allowing the superb terroir to express itself naturally in the cellar. This Sancerre is a blend juice from separately vinified plots and features a brilliant pale yellow color, has a nose of citrus, tropical fruits and flowers and a palate that blends the suppleness of the grapes grown in limestone soils with the minerality of the wine from the Silex soils. This sleek and precise Sancerre superbly reflects this remarkable terroir.



90 Points - based in Chavignol, one of the top villages of Sancerre, this estate has produced a balanced, ripe and textured wine. Acidity and freshness bring out a lightly herbaceous character as well as attractive citrus fruits.

Technical Specifications

Varietal Composition:

100% Sauvignon Blanc

Vineyard Region:

Sancerre, Verdigny, Saint Satur, and Sury en Vaux

Production Volume:

5,000 cases produced

Vineyard Characteristics:

Caillottes (rocky limestone), Kimmeridgian Marnes (famed 'terres blanches' – dry, white chalky limestone clay) and Silex (rocky flint).

Wine-Making / Vinification:

Hand- and machine-harvested grapes by plot, pneumatic pressing and 48 hrs sedimentation, temp-controlled native yeast fermentation in stainless steel, each plot separately fermented, aged under CO2 to prevent oxidation, light filtration, minimal SO2

Alcohol / Volume:

13.2%