

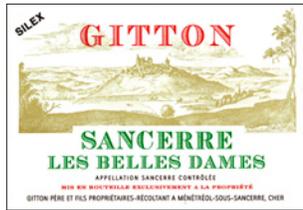
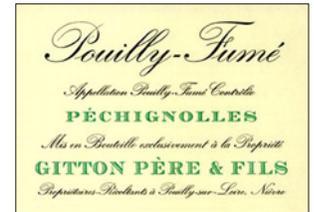


THRILLING LOIRE FAMILY ESTATE
POUILLY-FUMÉ & SANCERRE

GITTON

PÈRE & FILS

LOIRE VALLEY



Established by Marcel Gitton in 1945 with barely an acre, Gitton Père & Fils now includes almost 60 acres of exceptional Sancerre and Pouilly parcels. Located in and around Sancerre and Ménétréol, these vineyards offer distinctive soils imparting unique characteristics to the wines. To preserve these subtle differences, grapes are kept separate and vinified by parcel with indigenous yeasts. All Gitton wines are estate wines bottled on the premises.

Marcel's son Pascal and his wife Denise currently manage the estate. The family has cultivated a reputation for traditional vinegrowing and winemaking, and their bottlings recall the character we historically attribute to these celebrated appellations. Gitton has 50 acres planted to Sauvignon Blanc with an average vine-age of 30 years; the family also has 9 acres of Pinot Noir vines of a similar age. With a deep respect for nature, the Gittons strive to bottle distinctive, terroir-driven wines to provide meaningful experiences for even the most discriminating palates.

2012 POUILLY-FUMÉ Péchignolles

Across the Loire River from Sancerre and subjected to a cool climate and chalky limestone soils, Pouilly Sauvignon ripens just enough to splendidly balance fruit and acidity. The best Pouilly are full-flavored, distinctive wines of elegant richness. A lieu dit with southwestern exposure planted in 1970, Péchignolles features Kimmeridgian marl soils that yield fruity, direct wines as aggressive in acidity and tightly wound in youth as they are breathtaking after time in cellar. Vinification in stainless protects the fresh, vivacious fruit.

this elegant and flavorful yet reasonably-priced Pouilly-Fumé complements a wide range of dishes and circumstances; fantastic with white cream sauces, oysters, clams, white and/or grilled fish—just about anything that comes out of the sea; equally deft with subtle and challenging flavors

2012 SANCERRE Les Belles Dames

Sauvignon grown in the silex soils ('clay with flints') of Les Belles Dames creates wines that are more brooding and full-bodied than their Pouilly counterparts.

nose of floral and fresh fruit scents; smooth and clean fruit-driven palate with a long, sprightly finish

2010 SANCERRE X-elis

Its name a play on the soil-type, X-elis is a cuvée of the argile-a-silex lieux-dits Les Implipeaux and Les Belles Dames fermented and aged in 1–2 year-old 600-liter oak futs.

"There is citrus fruit and crystalline yellow plum, with nuances of smoke, juniper berry and bitter fruit pith. The palate shows this bitter backbone laced with subtle oak complexities, which take a backseat behind the fruit and the fresh texture. This is young, quite energetic despite that shield of aniseed-oak, with a tingling acidity which lasts through the long finish. This is a wine that will take some aging I think, and is one of the better oak-aged cuvées of Sancerre I have tasted." – The Wine Doctor



Thank you for your time and for your interest in Connoisseur wines.

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