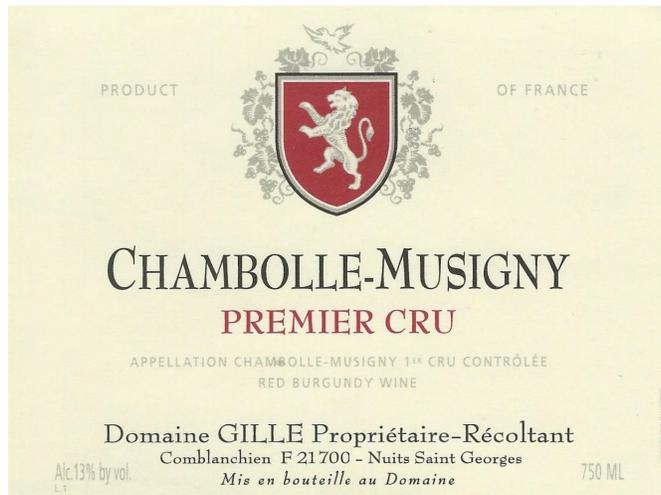


DOMAINE GILLE

CHAMBOLLE-MUSIGNY 1^{ER} CRU



The Gille family has resided in the village of Comblanchien continuously since 1570. Since that time, the domaine has been passed down from father to son and has changed in size due to purchases and marriages. The present domaine was developed by Vivant Gille in the early 1900's, and today the 9-hectare domaine is run by his grandson, Pierre Gille. The vines on this tiny property range from 45 to 80 years of age, with some parcels owned by the family since the late 18th century. All the work is done by hand, following traditional methods, as M. Gille says "respecting the terroir and the unique character and challenges of each vintage." These are truly hand-craft-

ed wines of great personality and individuality, made in the most traditional manner.

Region:	Burgundy
Appellation:	Chambolle-Musigny 1er Cru
Owner:	Pierre Gille
Established:	1900
Farming Practices:	Sustainable
Soil:	Limestone and Clay, with a high proportion of active limestone
Vineyard:	.31 ha
Grape Varieties:	100% Pinot Noir
Age of Vines:	35 years
Yield/Hectare	35 hl/ha
Avg. Production:	1,800 Bottles

Vinification and Elevage: Grapes are harvested manually. Vinification starts with 5 days cold maceration followed by natural fermentation without external yeast or temperature control. Maturation lasts 18 months in fine texture, medium toasted, oak barrels (1/3 new).

Vineyards: Like many do in tiny Chambolle, this premier Cru is composed from micro parcels of Les Fuesselottes 1er Cru, Les Chabiots 1er Cru and La Grande Mur 1er Cru.

Tasting Notes: The color is dark purple. It produces fine and complex aromas of red fruits (raspberries and blackberries). The taste is balanced with discreet acidity and silky tannins. This wine is elegant, subtle and a sublime expression of its noble terroirs.

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