

# DOMAINE GILLE

## CORTON GRAND CRU « LES RENARDES »



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-crafted

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

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Corton Grand Cru
<b>Owner:</b>	Pierre Gille
<b>Established:</b>	1900
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Thin brown clay and limestone over limestone bedrock.
<b>Vineyard:</b>	.16 ha
<b>Grape Varieties:</b>	100% Pinot Noir
<b>Age of Vines:</b>	50 years
<b>Yield/Hectare</b>	35 hl/ha
<b>Avg. Production:</b>	930 Bottles

**Vinification and Élevage:** 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).

**About the Vineyard:** Les Renardes is one of Corton's many lieu-dits. It is one of the larger climats at 14.35 ha and is situated on the eastern slope of the Corton hill.

**Tasting Notes:** Fruity when young (violets and forest berries), it delivers the whole of its complexity after aging for a decade (leather and earthy notes). A unique experience of mixed delicacy and power, with a long, lingering finish.

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