

MAISON GILLES NOBLET

MÂCON-FUISSÉ



Located in Fuissé, the heart of the southern Mâconnais, Gilles Noblet's 12-hectare domaine represents the best artisan traditions of the region: respect for the different "terroirs" of the domaine, low yields in the vineyards, and meticulous winemaking that expresses both the Chardonnay fruit and the characteristics of the vineyard site. Maçon-Fuissé is a small appellation on the lower slope beneath Pouilly-Fuissé. The wines are only marginally less rich than their more famous neighbor, and offer a racy, high-quality Chardonnay that is a great value. In a region dominated by high-

volume cooperatives and the labels of negociants, Noblet's wines show the quality that can be attained in this region with a more personal and artisanal approach to wine production.

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| Region: | Burgundy |
| Appellation: | Macon-Fuissé |
| Owner: | Gilles Noblet |
| Established: | 1977 |
| Farming Practices: | Sustainable |
| Vineyard: | 2.2 ha |
| Soil: | Clay and Limestone |
| Grape Varieties: | 100% Chardonnay |
| Age of Vines: | 35 years |
| Yield/Hectare | 55 hl/ha |
| Avg Production: | 18,000 bottles |

Vinification and Élevage: Plots are harvested and brought to the winery, then pressed gently and slowly. The juices are allowed to settle at a cool temperature for 24 hours and then racked into stainless steel tanks (Macon-Fuissé & Saint Veran) or new and used oak barrels for the Pouilly-Fuissé. The wine stays on its lees for 8-12 months. Bottling is done between April and November of the year following harvest.

Tasting Notes: Golden straw color. Very intense aromas of pear and nectarine, enhanced by a dash of spice. Good freshness and perfect balance. Fine mineral finish.

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