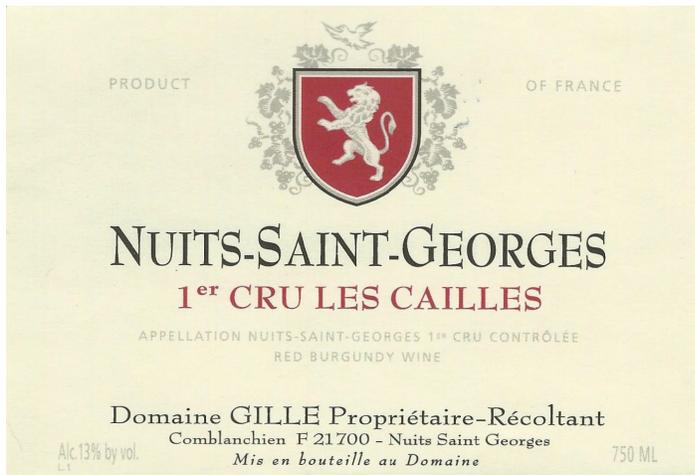


DOMAINE GILLE

NUITS-SAINT-GEORGES 1^{ER} CRU

« LES CAILLES »



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.

Region:	Burgundy
Appellation:	Nuits-Saint-Georges 1er Cru
Owner:	Pierre Gille
Established:	1900
Farming Practices:	Sustainable
Soil:	Stony limestone and Clay, with poor top soil.
Vineyard:	.43 ha
Grape Varieties:	100% Pinot Noir
Age of Vines:	45 years, planted in 1970
Yield/Hectare	35 hl/ha
Avg. Production:	2,500 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).

Vineyard: Les Cailles 1er Cru totals 7.11ha and is composed of stony limestone. Qualitatively, it is considered as exceptional as its southern neighbor, Les Saint-Georges. This is truly one of the great crus of Nuits-Saint-Georges.

Tasting Notes: Deep ruby color. Red berries with hints of blackcurrant. Highly concentrated tannins are well balanced by natural acidity, which brings dynamism to this elegant full-bodied and complex wine. The finish is very long, with firm tannins and notes of vanilla.

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